



2024

To make a good wine

Stainless steel tanks
for wine, sparkling wine and spirits



Open top tanks
(pressureless)



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(pressureless)



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Pressure tanks



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Black Eye
(pressureless)



Black Eye
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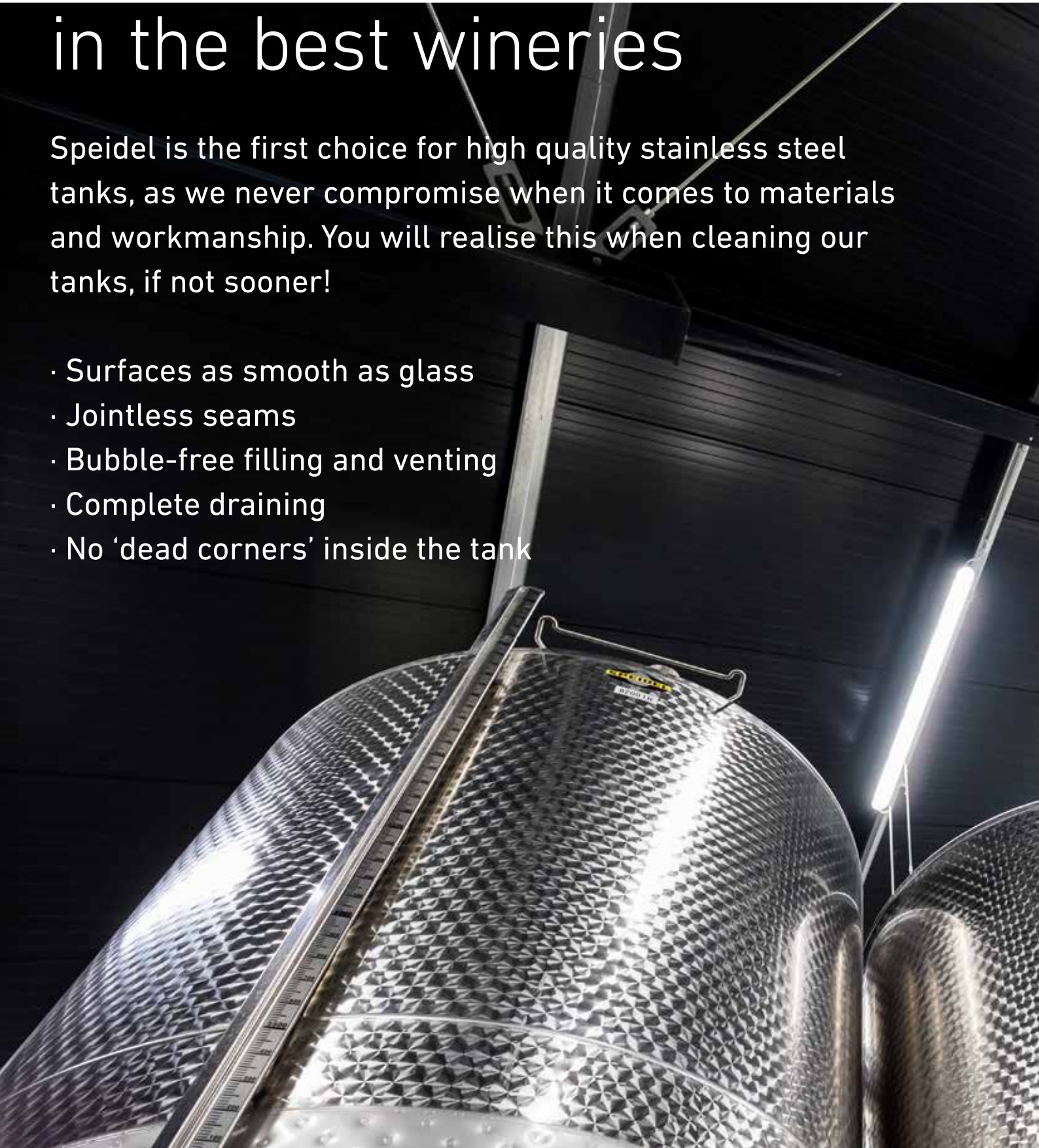
FD-MKEH
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Compatible double jackets,
cooling plates and heat exchanging
plates can be found on page 130,
accessories on page 166

At home in the best wineries

Speidel is the first choice for high quality stainless steel tanks, as we never compromise when it comes to materials and workmanship. You will realise this when cleaning our tanks, if not sooner!

- Surfaces as smooth as glass
- Jointless seams
- Bubble-free filling and venting
- Complete draining
- No 'dead corners' inside the tank





A good decision



100 % CO₂-free



» Customer stories

We can tell you tell you a lot – here come our customers have their say.



» Durable

Anyone who buys a stainless steel tank is not a beginner, but a professional. You want and need to be able to work with it properly – for years. It's a good thing that the high quality makes our tanks so durable, because you should also be able to enjoy them for a lifetime with proper care. That's why we can also give a 25-year Speidel tank warranty with a clear conscience.

» User-friendly

At Speidel, we make sure that our products make your daily work easier. Highly smooth inner walls and perfectly welded seams reduce the build-up of tartar or impurities and simplify cleaning. The tanks are also easy to clean without chemicals. This is an advantage that will delight you year after year.

» Reliable

Our tanks are so precisely crafted that a Speidel manhole door fits on every Speidel manhole. The manhole door has a vulcanized seal that is neutral in taste and resistant to alcohol and provides a reliable sealing. All tanks tested at the factory with a water fill sample to ensure quality and warranty. In addition, the dimensional accuracy is almost identical from tank to tank. You can rely on Speidel quality.

» Environmentally conscious

Not only quality, but also environmentally conscious production is important to us. We cover 25 % of our electricity requirements from our own generation and thus avoid approx. 270 tons of CO₂ annually. The remaining part of our electricity requirements that we do not generate ourselves comes from renewable energy sources and is 100 % CO₂-free electricity. So there are no CO₂ emissions for the production of a Speidel container.

» Sustainable

We do everything we can – to make our containers as durable as possible. The quality of the raw material and the excellent workmanship show our attitude not to produce disposable articles. Anything that lasts a long time does not need to be replaced, which saves raw materials and energy. That's why we source most of our raw materials from Germany. This means reliable sources of supply and short delivery routes with the best quality.

» Economical

In the interplay of manufacturing and cleaning, they are probably the most sustainable tanks on the market today; saving you time, money and resources in later operation. With automated machining and welding machines, we ensure the best price-performance ratio. Compared to other tanks, this means that a Speidel tank pays for itself within the first few years.



» Hygienic

In the design of our tanks, we take care to avoid dead spaces. The corrugations in the top and bottom ensure optimum venting and emptying. Large corner radii and necking ensure that nothing gets stuck. With increasing requirements and regulations, hygiene has become even more important. Speidel containers are simply perfect for this.

» Cool

For effective temperature control, we provide our containers with a laser-welded double jacket. The double jackets are manufactured in-house at Speidel and can easily withstand an operating pressure of up to 6 bar. Due to the easy and safe installation, our tanks are recommended by leading refrigeration equipment manufacturers.

» Made in Germany

The Speidel family business has been around for 111 years. Already in fourth generation, Stefan and Fabian Speidel are building on Swabian virtues at the Ofterdingen site. Here, durable and high-quality containers are manufactured that you will enjoy for a lifetime.

» Safe

Stable feet with wide wrap and optimum force transmission ensure high stability.

Winery Deveney-Mars, Puligny-Montrachet, France

“Because of the good planning, the short response time and the willingness to accommodate special requests.”

Winemaker Jérémy Mars

You can find the whole customer story here:



Variable capacity tank B0



The variable capacity tank B0 is often described as 'starter kit'. It is, however, also utilised by advanced users for small quantities. Its outstanding price-performance ratio and handy size have made it so popular that the 'B0' is now being used all over the world.

Thanks to its floating lid (accessory) the tank's volume always adapts itself to the actual content and locks the tank up properly. The tanks have a strengthening rim. The flat base ensures high stability, characteristic of all Speidel tanks.

APPLICATION RANGE (PRESSURELESS)

- Storage
- Maturation
- Fermentation

Ideal for

- Wine
- Must



Storage rack for more convenient handling can be found in the accessories on page 186





STANDARD EQUIPMENT FOR VARIABLE CAPACITY TANK BO

- For non-pressurized use
- AISI 304 stainless steel, outside and inside surface IIIId (2R)
- Open tank top with strengthening rim
- Flat tank bottom
- External liter scale

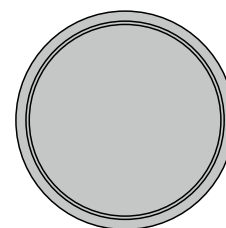
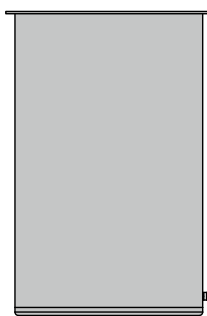
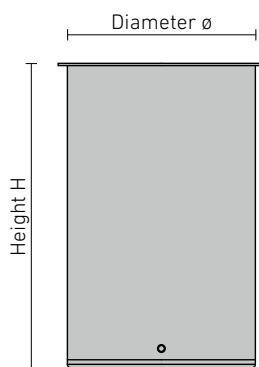
Width of rim

- Up to 290 liter capacity = approx. 17 mm
- From 650 liter capacity = approx. 42 mm

Racking outlet

- Up to tanks of 550 mm \varnothing internal thread G 3/4" (BSP) with plastic blank bung
- From tanks of 630 mm \varnothing external thread G 1" (BSP) with plastic blank bung

DIMENSIONS OF VARIABLE CAPACITY TANK BO



Capacity liter	\varnothing mm	H mm	Order No. loose
110	440	765	BO -044 -0110
220	550	999	BO -055 -0220
290	630	999	BO -063 -0290
650	820	1,328	BO -082 -0650
1,100	1,000	1,493	BO -100 -1100
1,600	1,200	1,493	BO -120 -1600

Variable capacity tank F01 / F02



Speidel's variable capacity tanks always adapt to the amount of liquid they contain. The floating lid ensures that no air comes in. This way oxidation stands no chance.

Our popular variable capacity tanks have been established and proven in many ways. Like all Speidel tanks they are top-quality. They can be used as storage tanks or fermentation tanks.

APPLICATION RANGE (PRESSURELESS)

- Storage
- Maturation
- Fermentation

Ideal for

- Wine
- Must

Access of air not permitted!
Floating lid that serves as a
seal to keep air outside,



STANDARD EQUIPMENT FOR VARIABLE CAPACITY TANK F01 / F02

- For non-pressurized use
- AISI 304 stainless steel, surface III d (2R), marbled outside
- Tank open on top with strengthening rim
- Vaulted tank bottom
- External liter scale
- Standing on three legs

Width of rim

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

Racking outlet F01

- Up to tank- \emptyset 550mm internal thread G3/4" with plastic bung
- From tank- \emptyset 630mm external thread G1" with plastic bung

Bottom outlet F01

- Up to tank- \emptyset of 550 mm total outlet neck internal thread G 3/4" (BSP) with plastic blank bung
- From tank- \emptyset of 630 mm bottom outlet neck external thread G1" (BSP) with plastic blank bung

Racking outlet F02

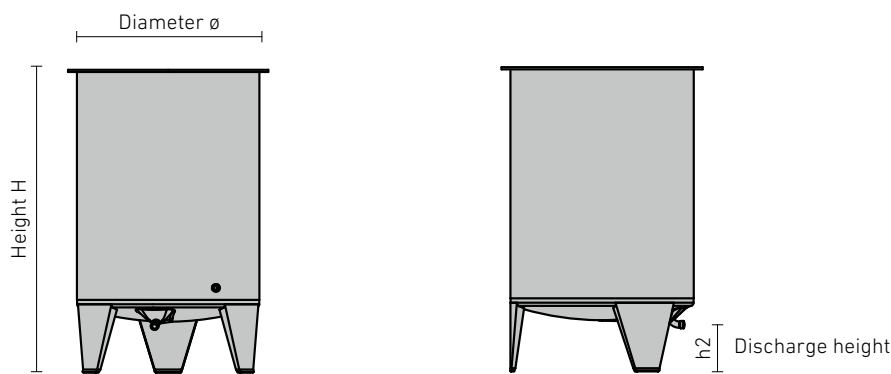
- Plain surface with drilled hole \emptyset 48 mm (to hold flap valve Gr. 37 or weld-on thread NW 40, NW 50 DIN 11851)
- In case of \emptyset 630 mm reinforcement moulded out of the tank's casing
- In case of \emptyset 820 mm with welded-on reinforcing plate

Bottom outlet F02

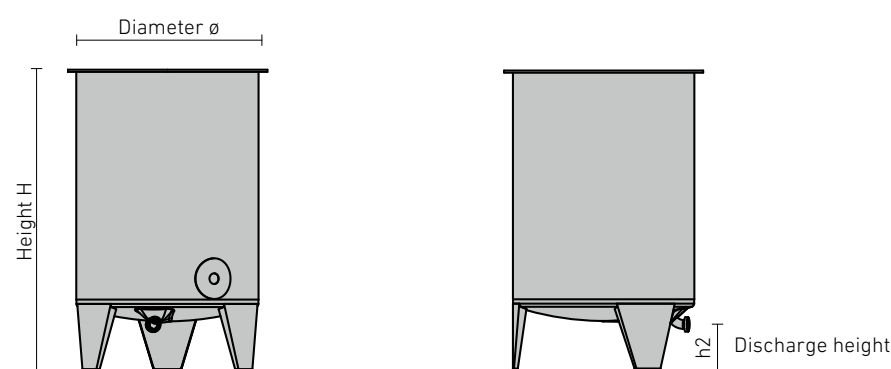
- Total outlet neck with external thread NW 40 DIN 11851

DIMENSIONS OF VARIABLE CAPACITY TANK F01 / F02

F01



F02



Capacity liter	H mm	h2 mm	ø mm	Order No. F01	ø mm	Order No. F02
220	1,382	325	550	F01 -055-220	-	-
300	1,384	315	630	F01 -063-300	630	F02-063 -300
330	1,361	205	820	F01 -082-530	820	F02-082 -530
675	1,620	205	820	F01 -082-675	820	F02-082 -675
910	2,109	205	820	F01 -082-910	820	F02-082 -910

* Also deliverable with the useful PE-base for transportation and storage instead of sturdy legs (see page 186)

Variable capacity tank FO



Not everyone is able to manufacture variable capacity tanks that are truly round and truly leak-proof. However, Speidel can! It is our tanks' unique quality that makes the difference. Thanks to their strengthening rim and perfect finishing our tanks are never in a tight spot!

Thanks to its perfect roundness the floating lid (accessory) fits perfectly and makes the tank absolutely airtight. This accuracy makes our variable capacity tanks one-of-a-kind.

Due to individual equipment options such as floating lid, crane or mash door the FO is truly versatile and multi-functional.

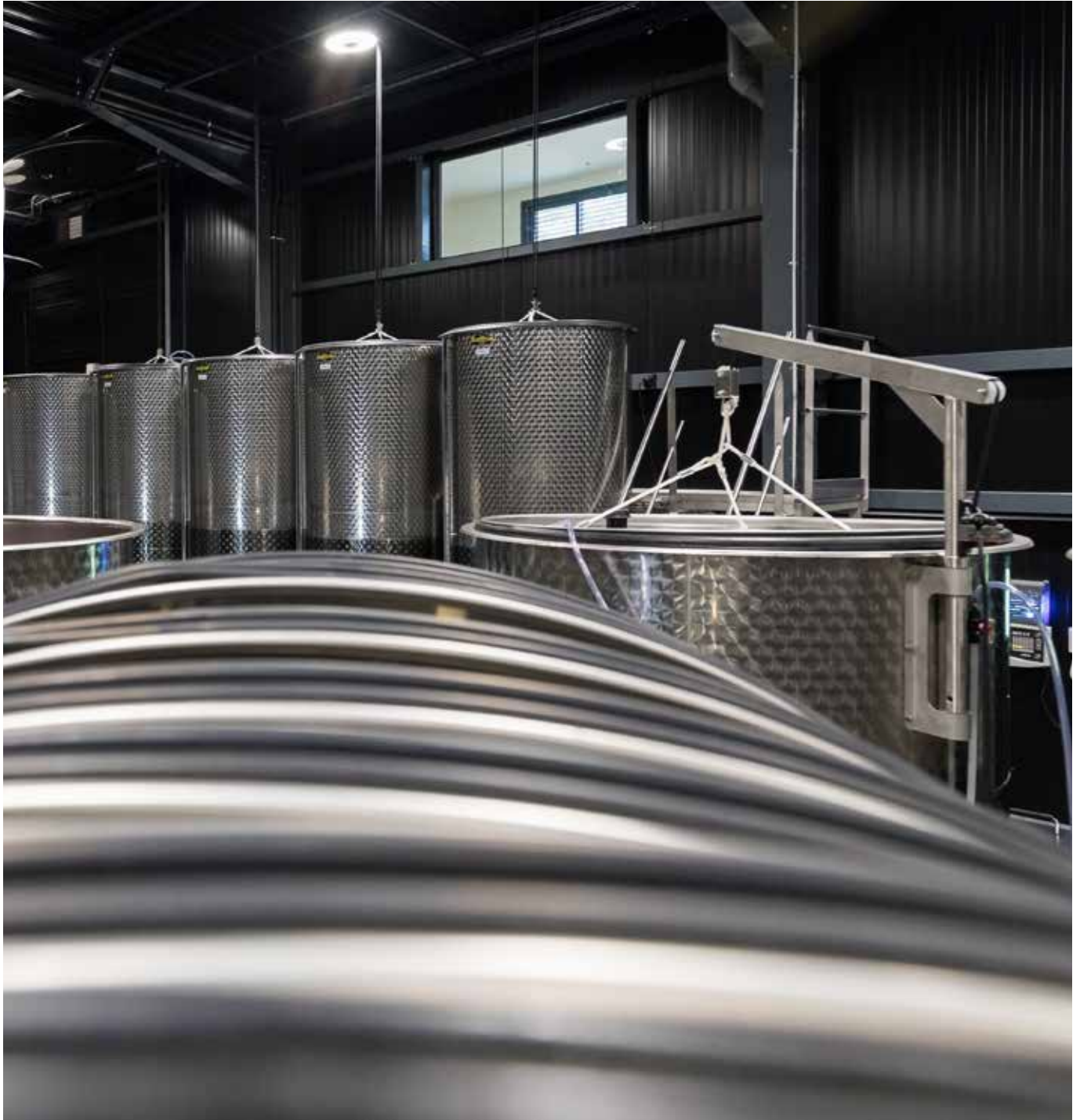
APPLICATION RANGE (PRESSURELESS)

- Storage
- Maturation
- Fermentation
- Mixing

Ideal for

- Wine
- Must
- Mash





STANDARD EQUIPMENT FOR VARIABLE CAPACITY TANK FO

- For non-pressurized use
- AISI 304 stainless steel, surface IIIId (2R), marbled outside
- Open tank top with strengthening rim, width of rim approx. 42 mm
- Standing on three legs
- External liter scale






Racking outlet

- Reinforcing plate with drilled hole \varnothing 48 mm (to hold flap valve Gr. 37 or weld-on thread NW 40 and NW 50 DIN 11851)

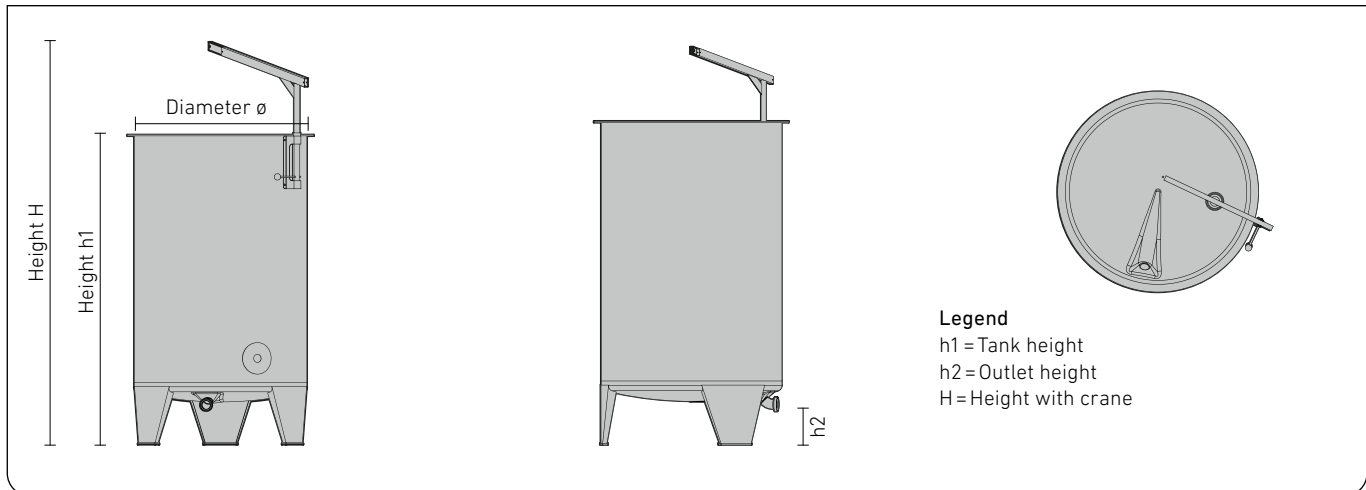
Bottom outlet

- Vaulted, stable tank bottom with integrally moulded forward down-slope for complete draining, bottom outlet neck with external thread NW 50 DIN 11851
- From \varnothing 2,200 mm located in bottom centre with forward drawn discharge pipe and outlet neck with thread NW 50 DIN 11851

SET-UP EXAMPLE FOR VARIABLE CAPACITY TANK FO

Item	Order No.
 <p>Variable capacity tank FO-140-2200 liter · h1 = 1,841 mm, H = 2,391 mm · Standard equipment as on page 15</p>	FO-140-2200
 <p>Racking outlet (page 175) · With mounted flap valve Gr. 37</p>	KA-120I
 <p>Bottom outlet (page 175) · With disc valve NW50 DIN 11851</p>	64945
 <p>Floating lid (page 168) · With inflatable sealing tube (natural-coloured / transparent), air pump and pressure gauge · Additional costs for floating lid with white sealing</p>	SD-180C SD-180I
 <p>Crane with cable for floating lid (page 168)</p>	GA-17HA

DIMENSIONS OF VARIABLE CAPACITY TANK FO



VARIABLE CAPACITY TANK FO

Capacity liter	∅ mm	h1 mm	h2 mm	H mm	Order No.
1,100 *	1,000	1,791	210	2,216	FO- 100- 1100
1,600 *	1,200	1,831	230	2,356	FO- 120- 1600
2,200	1,400	1,841	240	2,391	FO- 140- 2200
3,300	1,400	2,579	240	3,129	FO- 140- 3300
2,850	1,600	1,873	225	2,513	FO- 160- 2850
3,850	1,600	2,361	225	3,001	FO- 160- 3850
4,800	1,600	2,861	225	3,501	FO- 160- 4800
5,800	1,600	3,361	225	4,001	FO- 160- 5800
6,800	1,600	3,849	225	4,489	FO- 160- 6800
7,700	1,600	4,379	225	4,989	FO- 160- 7700
8,700	1,600	4,849	225	5,498	FO- 160- 8700
9,700	1,600	5,337	225	5,977	FO- 160- 9700
3,700	1,800	1,883	225	2,558	FO- 180- 3700
4,900	1,800	2,371	225	3,046	FO- 180- 4900
6,100	1,800	2,871	225	3,546	FO- 180- 6100
7,400	1,800	3,371	225	4,046	FO- 180- 7400
8,600	1,800	3,859	225	4,534	FO- 180- 8600
9,800	1,800	4,359	225	5,034	FO- 180- 9800
11,000	1,800	4,859	225	5,534	FO- 180- 11000
12,200	1,800	5,347	225	6,022	FO- 180- 12200
4,500	2,000	1,913	225	2,613	FO- 200- 4500
6,000	2,000	2,401	225	3,101	FO- 200- 6000
7,600	2,000	2,901	225	3,601	FO- 200- 7600
9,100	2,000	3,401	225	4,101	FO- 200- 9100
10,600	2,000	3,889	225	4,589	FO- 200- 10600
12,200	2,000	4,389	225	5,089	FO- 200- 12200
13,800	2,000	4,889	225	5,589	FO- 200- 13800
15,200	2,000	5,377	225	6,077	FO- 200- 15200
6,000	2,200	2,240	225	2,970	FO- 220- 6000
8,000	2,200	2,740	225	3,470	FO- 220- 8000
9,800	2,200	3,240	225	3,970	FO- 220- 9800
11,700	2,200	3,740	225	4,470	FO- 220- 11700
13,500	2,200	4,240	225	4,970	FO- 220- 13500
15,500	2,200	4,740	225	5,470	FO- 220- 15500
17,500	2,200	5,240	225	5,970	FO- 220- 17500
19,000	2,200	5,740	225	6,470	FO- 220- 19000
7,200	2,400	2,280	225	3,085	FO- 240- 7200
9,500	2,400	2,780	225	3,585	FO- 240- 9500
11,500	2,400	3,280	225	4,085	FO- 240- 11500
14,000	2,400	3,780	225	4,585	FO- 240- 14000
16,000	2,400	4,280	225	5,085	FO- 240- 16000
18,500	2,400	4,780	225	5,585	FO- 240- 18500
20,500	2,400	5,280	225	6,085	FO- 240- 20500
22,800	2,400	5,780	225	6,585	FO- 240- 22800
25,000	2,400	6,280	225	7,085	FO- 240- 25000

Option: Tank contact parts made of AISI 316 stainless steel

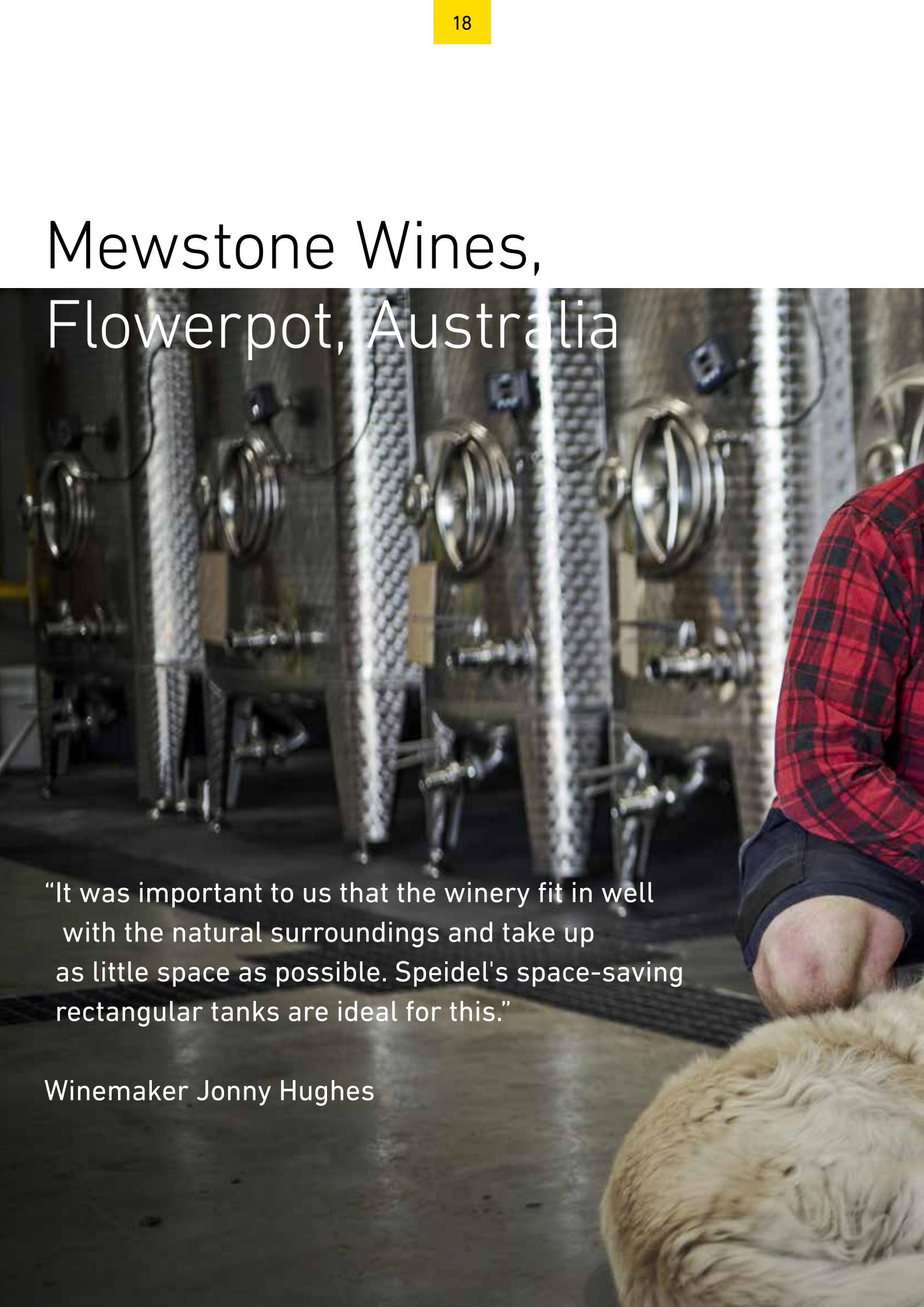
Surface IIId (2R), marbled outside

Extra charge to basic version on request

* Also deliverable with the useful PE-base for transportation and storage instead of sturdy legs (see page 186)

Tank-∅ 1,600 mm: up from 6,800 liter with box shaped legs as standard
 Tank-∅ 1,800 mm: up from 8,600 liter with box shaped legs as standard
 Tank-∅ 2,000 mm: up from 10,600 liter with box shaped legs as standard
 Tank-∅ 2,200 mm + 2,400 mm: with box shaped legs in general

Mewstone Wines, Flowerpot, Australia



“It was important to us that the winery fit in well with the natural surroundings and take up as little space as possible. Speidel's space-saving rectangular tanks are ideal for this.”

Winemaker Jonny Hughes

You can find the whole customer story here:



Fermentation and storage barrel UF



Our fermentation and storage barrel UF can also be called universal barrel. Its use is really multifunctional.

Mostly it is used for fermentation and storage, but also for the blending and transportation of liquids. Yet, also the air-tight storage of individual ingredients like for example special kinds of malt or hop is possible.

Our clients have already shown us the most curious application purposes and sometimes we are surprised ourselves about how versatile this barrel really is. In any case: due to its high quality surface and overall outstanding quality, the barrel is always easy to clean!

APPLICATION RANGE (PRESSURELESS)

- Fermentation
- Storage

Ideal for

- Wine
- Other beverages
- Beer
- Spirits



You can find neoprene insulating sleeves in the accessories on page 195



STANDARD EQUIPMENT FOR FERMENTATION AND STORAGE BARREL UF

- For non-pressurized use
- Tank made of stainless steel AISI 304
- Inside and outside surface 316
- Tightly closing tension ring lid with silicone seal
- Plastic screw connection with blind cap for fermentation top piece
- Two stainless steel carrying handles

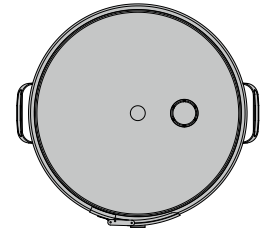
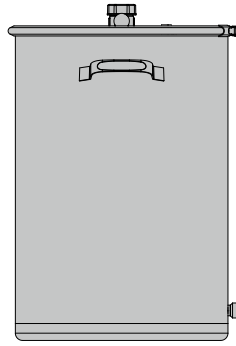
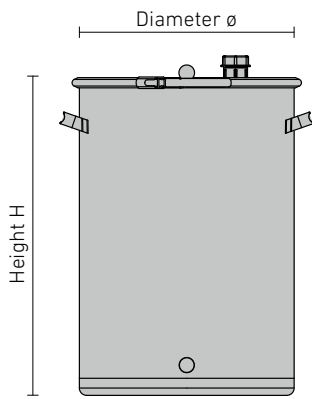
Racking outlet

- Outlet internal thread G ¾" with plastic blank plug

Double jacket

- Laser-welded double jacket for cooling with two connections G1" with external thread

DIMENSIONS OF FERMENTATION AND STORAGE BARREL UF

**Capacity**

liter

15
30
45
60
95
120**ø**

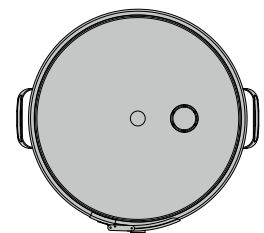
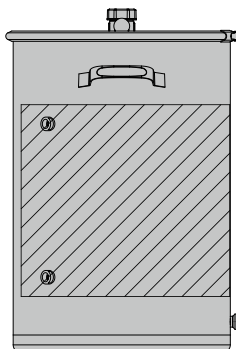
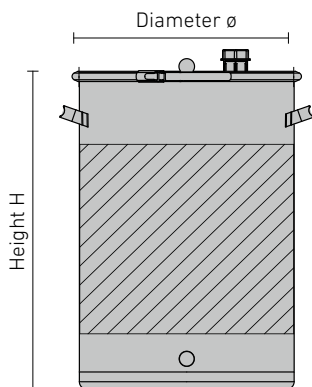
mm

280
350
350
350
440
440**H**

mm

352
400
564
692
689
880**Order No.**UF-028-V0001
UF-035-V0005
UF-035-V0001
UF-035-V0006
UF-044-V0001
UF-044-V0003

FERMENTATION AND STORAGE BARREL UF WITH DOUBLE JACKET, TWO CONNECTIONS G 1" MALE THREAD

**Capacity**

liter

15
30
60**ø**

mm

280
350
350**H**

mm

352
400
692**Order No.**UF-028-V0003
UF-035-V0007
UF-035-V0009

Storage tank BD



The storage tank BD is completely made of AISI 304. Therefore it is often used to store and mature spirits. It is, however, also ideally suited for the storage of smaller quantities of fully fermented beverages.

The BD is robust and long-lasting. The tank's resistant walls, its excellent finish and stability are typical for Speidel's characteristic quality.

APPLICATION RANGE (PRESSURELESS)

- Storage
- Maturation

Ideal for

- Spirits
- Fermented beverages



Storage rack for more convenient handling can be found in the accessories on page 186





STANDARD EQUIPMENT FOR STORAGE TANK BD

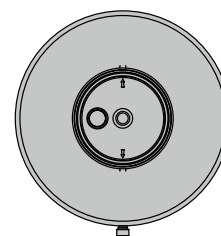
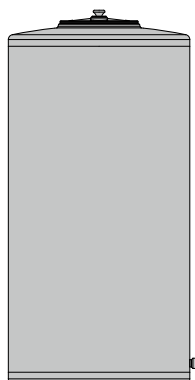
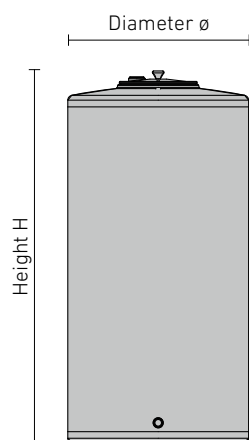
- For non-pressurized use
- AISI 304 stainless steel, surface IIIId (2R), marbled outside
- Vaulted tank top, with filling dome 220 mm

- Lid with inner clamp fastener, drilled hole \varnothing 38 mm and removable plastic blank cap to hold the fermentation lock with bung
- Flat tank bottom

Racking outlet

- Up to 240 liter capacity internal thread G 3/4" (BSP) with plastic blank cap
- From 320 liter capacity upwards external thread G 1" (BSP) with plastic blank cap

DIMENSIONS OF STORAGE TANK BD



Capacity

liter

100
240
320

\varnothing

mm

440
550
630

H

mm

758
1,141
1,153

Order No.

BD-044 -100
BD-055 -240
BD-063 -320

Storage tank FD



The storage tank FD is entirely made of AISI 304, too. In contrast to storage tank BD, the FD is equipped with welded-on stainless steel legs and an additional bottom outlet.

The FD's bottom and top are both vaulted. This is why it stands on three legs, thus allowing easy operation. The FD is available for capacities up to 625 liter.

APPLICATION RANGE (PRESSURELESS)

- Storage
- Maturation

Ideal for

- Spirits
- Fermented beverages



STANDARD EQUIPMENT FOR STORAGE TANK FD

- For non-pressurized use
- AISI 304 stainless steel, surface IIIId (2R), marbled outside
- Vaulted tank top and bottom
- Filling dome in tank top 220 mm
- Lid with inner clamp fastener, drilled hole \varnothing 38 mm and removable plastic blank cap to hold fermentation lock and bung
- Standing on three legs

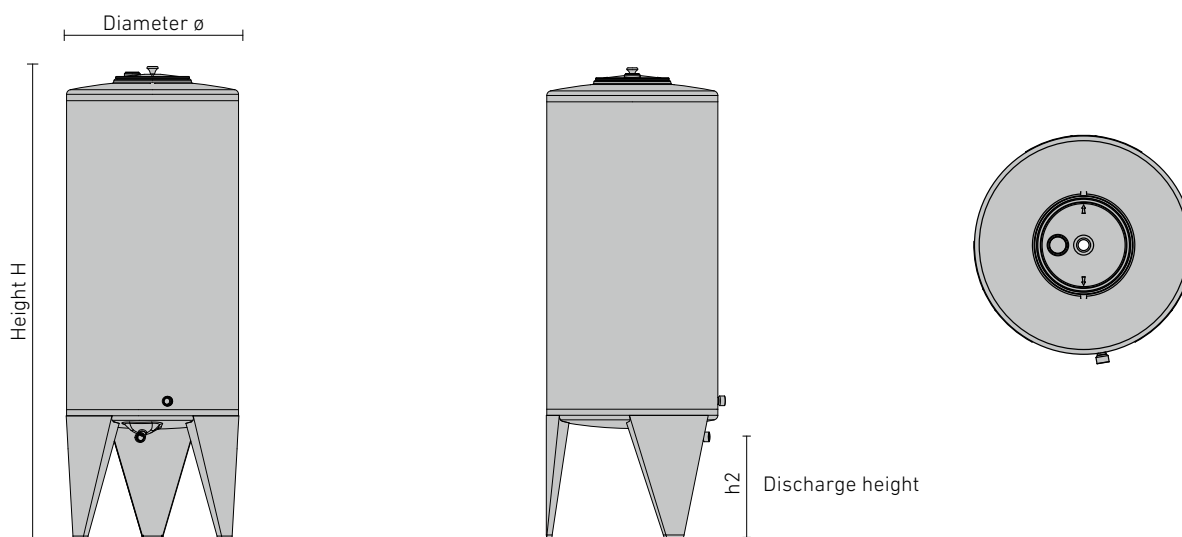
Racking outlet

- Up to 240 liter capacity internal thread G 3/4" (BSP) with plastic blank cap
- From 330 liter capacity upwards external thread G 1" (BSP) with plastic blank cap

Bottom outlet

- Up to 240 liter capacity bottom outlet neck internal thread G 3/4" (BSP) with plastic blank cap
- From 330 liter capacity upwards bottom outlet neck external thread G 1" (BSP) with plastic blank cap

DIMENSIONS OF STORAGE TANK FD



Capacity liter	\varnothing mm	H mm	h2 mm	Order No.
100	440	1,141	325	FD-044-100
240	550	1,524	325	FD-055-240
330	630	1,538	315	FD-063-330
525	820	1,466	305	FD-082-525
625	820	1,661	305	FD-082-625

Fermentation and storage tank base tank FS-MO stacking tank AS-MO



APPLICATION RANGE (PRESSURELESS)

- Fermentation
- Maturation
- Storage
- Mixing
- Processes

Ideal for

- Wine
- Juice
- Must
- Spirits
- Non-alcoholic beverages
- Alcoholic beverages

The FS-MO base tank is a typical, round, upright standing fermentation and storage tank made of high quality stainless steel. Together with the corresponding stacking tank AS-MO, the FS-MO has been satisfying our clients for decades. Being the all-rounders they are, both tanks can be used for almost all kinds of applications and processes in the production of beverages.

Our tanks live up to their promises: they all have perfect weld seams, an accurately sealing manhole and are all easy to clean. By default the tank top is executed in AISI 316.

If you don't need to stack immediately: no problem! The base tank can be extended with a stacking tank also at a later date. Provided that the maximum total volume per stack is not exceeded, the two tanks can be combined without problems even when they are different sizes (see page 30).





STANDARD EQUIPMENT FOR BASE TANK FS-MO / STACKING TANK AS-MO

- For non-pressurized use
- Tank shell and tank bottom made of AISI 304 stainless steel, surface IIIId (2R), marbled outside
- Tank top made of AISI 316 stainless steel, surface IIIId (2R), marbled outside
- From tank- \varnothing of 1,000 mm upwards with lifting lugs
- Tanks from 2,000 mm tank height upwards and stacking tanks with ladder safety bow
- Vaulted, stable tank top with moulded-on forward up-slope for complete filling and ventilation assuring a very small air contact area
- Moulded connection neck with filling and vent neck external thread NW 50 Rd 78 x 1/6"
- Free-standing base tank on three welded-on legs
- Stacking tank with three welded-on stacking legs

Sampling

- Weld-on thread NW 10 DIN 11851 with sealing cap (for the installation of sampling tap)

Manhole

- Stable manhole neck seamlessly moulded from the tank shell
- Up to 320 liter capacity 320 x 250 mm
- From 525 liter capacity upwards 420 x 320 mm
- Door with butterfly bow and hand wheel

Racking outlet

- Plain surface with drilled hole \varnothing 48 mm (to hold flap valve Gr. 37 or weld-on thread NW 40, NW 50 DIN 11851)
- Up to 320 liter capacity with stamped on reinforce in tank shell sheet
- From 525 liter capacity upwards with welded-on reinforcing plate











Fill level

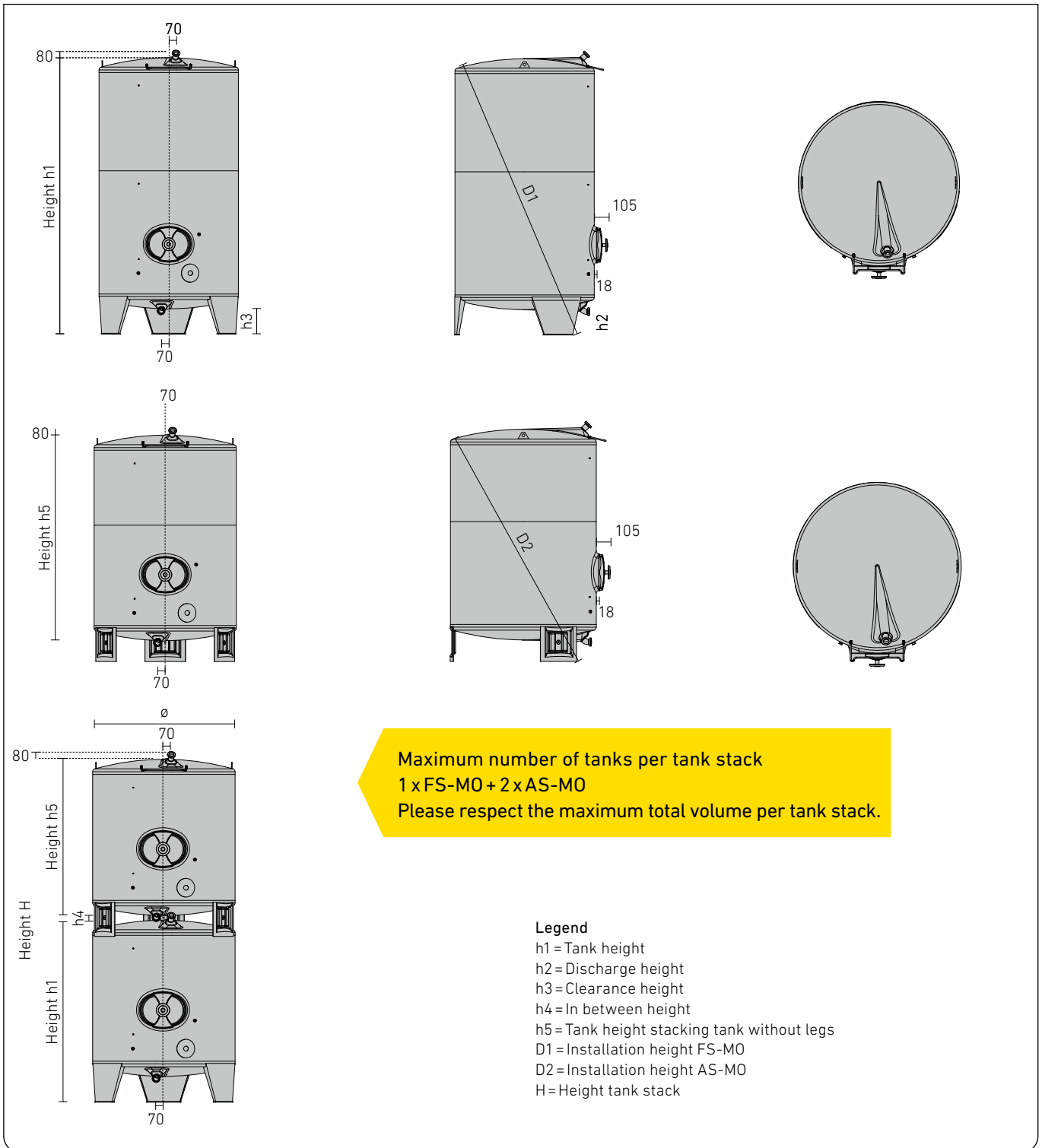
- Weld-on thread NW 10 DIN 11851 with sealing cap including fastening points on tank shell (for installation of fill level indicator)

Bottom outlet

- Vaulted, stable tank bottom with integrally moulded forward down-slope for complete draining with moulded connection neck, impeding suction effect with bottom outlet neck
- Up to \varnothing 820 mm NW 40 DIN 11851
- From 1,000 mm \varnothing NW 50 DIN 11851

SET-UP EXAMPLE FOR BASE TANK FS-MO / STACKING TANK AS-MO

Item	Order No.
	<p>Base tank FS-MO-120-1000 liter</p> <ul style="list-style-type: none"> · h1 = approx. 1,267 mm · Standard equipment as on page 27 <p style="text-align: right;">FS-MO-120-1000</p>
	<p>Stacking tank AS-MO-120-2000 liter</p> <ul style="list-style-type: none"> · h5 = 1,916 mm, H = 1,267 mm (h1) + 60 mm (h4) + 1,916 mm (h5) = 3,243 mm, · $H_{\text{compl.}} = 3,243 \text{ mm (H), } 80 \text{ mm (connection) + approx. } 100 \text{ mm (height compensation)}$ · = approx. 3,423 mm · Standard equipment as on page 27 <p style="text-align: right;">AS-MO-120-2000</p>
	<p>Sampling (page 179)</p> <ul style="list-style-type: none"> · With sampling tap NW10 DIN 11851 <p style="text-align: right;">64949</p>
	<p>Racking outlet (page 175)</p> <ul style="list-style-type: none"> · With mounted flap valve Gr. 37 <p style="text-align: right;">KA-120I</p>
	<p>Fill level (page 180)</p> <ul style="list-style-type: none"> · Mounted fill level indicator NW 10 <p style="text-align: right;">FS-130H</p>
	<p>Bottom outlet (page 175)</p> <ul style="list-style-type: none"> · With butterfly valve NW50 DIN 11851 <p style="text-align: right;">64945</p>
	<p>Temperature measurement (page 182)</p> <ul style="list-style-type: none"> · Bi-metal dial thermometer \varnothing 100 mm, measuring range -20°C to $+60^{\circ}\text{C}$ · Threaded sleeve with locking screw and cap nut NW 10 DIN 11851 <p style="text-align: right;">TM-140C</p>
	<p>Heating and cooling jacket for base tank (page 130)</p> <ul style="list-style-type: none"> · Double jacket A1 1.3 m² with welded gland thread G 1" · for connection to available warm water / cold water source · Version 1, Layout 15, connection position A1 <p style="text-align: right;">1A1</p>
	<p>Heating and cooling jacket for stacking tank (page 130)</p> <ul style="list-style-type: none"> · Double jacket A1 1.3 m² with welded gland thread G 1" · for connection to available warm water / cold water source · Version 1, layout 15, connection position A1 <p style="text-align: right;">1A1</p>
	<p>Adjustable feet (page 186)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (H = + approx. 100 mm) <p style="text-align: right;">46127</p>

DIMENSIONS OF BASE TANK FS1-MO, FS-MO / STACKING TANK AS1-MO, AS-MO


BASE TANK FS1-MO, FS-MO / STACKING TANK AS1-MO, AS-MO: TANK Ø 820 MM

Capacity	Ø	h1	h2	h3	h4	h5	D1	D2	H	Order No.	Order No.
liter	mm	mm	mm	mm	mm	mm	mm	mm	mm	Tank 1 FS-MO	Tank 2-3 AS-MO
320	820	914	205	230	84	684	1,075	1,100	*	FS1-MO-082-0320	AS1-MO-082-0320
525	820	1,314	205	230	84	1,089	1,516	1,523	*	FS-MO-082-0525	AS-MO-082-0525
625	820	1,509	205	230	84	1,284	1,693	1,696	*	FS-MO-082-0625	AS-MO-082-0625
750	820	1,772	205	230	84	1,547	1,937	1,940	*	FS-MO-082-0750	AS-MO-082-0750
1,000	820	2,258	205	230	84	-	2,403	-	-	FS-MO-082-1000	-

Tank-Ø 820 mm; maximum total volume per tank stack 1,265 liter

BASE TANK FS-MO / STACKING TANK AS-MO: TANK Ø 1,000 MM

Capacity	Ø	h1	h2	h3	h4	h5	D1	D2	H	Order No.	Order No.
liter	mm	mm	mm	mm	mm	mm	mm	mm	mm	Tank 1 FS-MO	Tank 2-3 AS-MO
650	1,000	1,205	210	239	115	966	1,438	1,460	*	FS-MO-100-0650	AS-MO-100-0650
850	1,000	1,455	210	239	115	1,216	1,645	1,665	*	FS-MO-100-0850	AS-MO-100-0850
1,050	1,000	1,705	210	239	115	1,466	1,863	1,882	*	FS-MO-100-1050	AS-MO-100-1050
1,250	1,000	1,955	210	239	115	1,716	2,088	2,106	*	FS-MO-100-1250	AS-MO-100-1250
1,400	1,000	2,193	210	239	115	-	2,307	-	-	FS-MO-100-1400	-
1,550	1,000	2,318	210	239	115	-	2,424	-	-	FS-MO-100-1550	-
1,800	1,000	2,693	210	239	115	-	2,778	-	-	FS-MO-100-1800	-
2,000	1,000	2,943	210	239	115	-	3,017	-	-	FS-MO-100-2000	-
2,200	1,000	3,193	210	239	115	-	3,257	-	-	FS-MO-100-2200	-
2,350	1,000	3,443	210	239	115	-	3,499	-	-	FS-MO-100-2350	-
2,500	1,000	3,556	210	239	115	-	3,609	-	-	FS-MO-100-2500	-

Tank-Ø 1,000 mm; maximum total volume per tank stack 2,500 liter

BASE TANK FS-MO / STACKING TANK AS-MO: TANK Ø 1,200 MM

Capacity	Ø	h1	h2	h3	h4	h5	D1	D2	H	Order No.	Order No.
liter	mm	mm	mm	mm	mm	mm	mm	mm	mm	Tank 1 FS-MO	Tank 2-3 AS-MO
1,000	1,200	1,267	230	257	60	1,010	1,579	1,546	*	FS-MO-120-1000	AS-MO-120-1000
1,300	1,200	1,517	230	257	60	1,260	1,775	1,739	*	FS-MO-120-1300	AS-MO-120-1300
1,550	1,200	1,767	230	257	60	1,510	1,984	1,946	*	FS-MO-120-1550	AS-MO-120-1550
1,800	1,200	2,017	230	257	60	1,760	2,201	2,162	*	FS-MO-120-1800	AS-MO-120-1800
2,000	1,200	2,173	230	257	60	1,916	2,329	2,300	*	FS-MO-120-2000	AS-MO-120-2000
2,100	1,200	2,255	230	257	60	1,998	2,414	2,375	*	FS-MO-120-2100	AS-MO-120-2100
2,350	1,200	2,505	230	257	60	-	2,642	-	-	FS-MO-120-2350	-
2,500	1,200	2,630	230	257	60	-	2,758	-	-	FS-MO-120-2500	-
2,650	1,200	2,755	230	257	60	-	2,874	-	-	FS-MO-120-2650	-
3,000	1,200	3,087	230	257	60	-	3,186	-	-	FS-MO-120-3000	-
3,200	1,200	3,255	230	257	60	-	3,346	-	-	FS-MO-120-3200	-
3,500	1,200	3,505	230	257	60	-	3,584	-	-	FS-MO-120-3500	-
3,750	1,200	3,743	230	257	60	-	3,813	-	-	FS-MO-120-3750	-
4,000	1,200	3,993	230	257	60	-	4,054	-	-	FS-MO-120-4000	-
4,300	1,200	4,243	230	257	60	-	4,297	-	-	FS-MO-120-4300	-
4,600	1,200	4,493	230	257	60	-	4,540	-	-	FS-MO-120-4600	-

Tank-Ø 1,200 mm; maximum total volume per tank stack 3,400 liter

* The respective height H is calculated as follows: $H = h1 + h4 + h5$

BASE TANK FS-MO / STACKING TANK AS-MO: TANK Ø 1,400 MM

Capacity	Ø	h1	h2	h3	h4	h5	D1	D2	H	Order No.	Order No.
liter	mm	mm	mm	mm	mm	mm	mm	mm	mm	Tank 1 FS-MO	Tank 2-3 AS-MO
1,400	1,400	1,293	240	248	40	1,042	1,711	1,756	*	FS-MO-140-1400	AS-MO-140-1400
1,750	1,400	1,543	240	248	40	1,292	1,894	1,928	*	FS-MO-140-1750	AS-MO-140-1750
2,150	1,400	1,793	240	248	40	1,542	2,092	2,117	*	FS-MO-140-2150	AS-MO-140-2150
2,500	1,400	2,043	240	248	40	1,792	2,300	2,317	*	FS-MO-140-2500	AS-MO-140-2500
2,850	1,400	2,281	240	248	40	2,030	2,505	2,516	*	FS-MO-140-2850	AS-MO-140-2850
3,000	1,400	2,373	240	248	40	2,122	2,586	2,595	*	FS-MO-140-3000	AS-MO-140-3000
3,200	1,400	2,531	240	248	40	-	2,726	-	-	FS-MO-140-3200	-
3,600	1,400	2,781	240	248	40	-	2,952	-	-	FS-MO-140-3600	-
4,000	1,400	3,031	240	248	40	-	3,181	-	-	FS-MO-140-4000	-
4,400	1,400	3,281	240	248	40	-	3,414	-	-	FS-MO-140-4400	-
4,750	1,400	3,531	240	248	40	-	3,648	-	-	FS-MO-140-4750	-
5,100	1,400	3,769	240	248	40	-	3,874	-	-	FS-MO-140-5100	-
5,500	1,400	4,019	240	248	40	-	4,112	-	-	FS-MO-140-5500	-
5,850	1,400	4,269	240	248	40	-	4,351	-	-	FS-MO-140-5850	-
6,300	1,400	4,519	240	248	40	-	4,592	-	-	FS-MO-140-6300	-
6,700	1,400	4,769	240	248	40	-	4,833	-	-	FS-MO-140-6700	-

Tank-Ø 1,400 mm; maximum total volume per tank stack 4,400 liter

BASE TANK FS-MO / STACKING TANK AS-MO: TANK Ø 1,600 MM

Capacity	Ø	h1	h2	h3	h4	h5	D1	D2	H	Order No.	Order No.
liter	mm	mm	mm	mm	mm	mm	mm	mm	mm	Tank 1 FS-MO	Tank 2-3 AS-MO
1,800	1,600	1,347	225	256	70	1,086	1,848	1,840	*	FS-MO -160 -1800	AS-MO-160-1800
2,300	1,600	1,597	225	256	70	1,336	2,023	2,015	*	FS-MO -160 -2300	AS-MO-160-2300
2,800	1,600	1,847	225	256	70	1,586	2,212	2,205	*	FS-MO -160 -2800	AS-MO-160-2800
3,300	1,600	2,097	225	256	70	1,836	2,413	2,406	*	FS-MO -160 -3300	AS-MO-160-3300
3,800	1,600	2,335	225	256	70	2,074	2,612	2,605	*	FS-MO -160 -3800	AS-MO-160-3800
4,200	1,600	2,585	225	256	70	2,324	2,827	2,822	*	FS-MO -160 -4200	AS-MO-160-4200
4,800	1,600	2,835	225	256	70	2,574	3,048	3,043	*	FS-MO -160 -4800	AS-MO-160-4800
5,200	1,600	3,085	225	256	70	-	3,273	-	-	FS-MO -160 -5200	-
5,800	1,600	3,335	225	256	70	-	3,501	-	-	FS-MO -160 -5800	-
6,200	1,600	3,585	225	256	70	-	3,733	-	-	FS-MO -160 -6200	-
6,700	1,600	3,823	225	256	70	-	3,955	-	-	FS-MO -160 -6700	-
7,200	1,600	4,073	225	256	70	-	4,190	-	-	FS-MO -160 -7200	-
7,700	1,600	4,323	225	256	70	-	4,427	-	-	FS-MO -160 -7700	-
8,200	1,600	4,573	225	256	70	-	4,665	-	-	FS-MO -160 -8200	-
8,700	1,600	4,823	225	256	70	-	4,905	-	-	FS-MO -160 -8700	-
9,200	1,600	5,073	225	256	70	-	5,145	-	-	FS-MO -160 -9200	-
9,700	1,600	5,311	225	256	70	-	5,375	-	-	FS-MO -160 -9700	-
10,000	1,600	5,561	225	256	70	-	5,617	-	-	FS-MO -160 -10000	-

Tank-Ø 1,600 mm; maximum total volume per tank stack 10,000 liter

Since the legs of the stacking tank are welded with the top of the base tank only the entire tank stack can be purchased.

This way, the size h1 increases by 35 mm and size D1 by 170 mm.

FS-MO without stacking tank: up to 6,200 liter with standard legs

FS-MO WITH stacking tank: up to 6,200 liter with box shaped legs

From 6,700 liter gets all FS-MO boxed shaped legs as standard.

* The respective height H is calculated as follows: $H = h1 + h4 + h5$

BASE TANK FS-MO / STACKING TANK AS-MO: TANK Ø 1,800 MM

Capacity	ø	h1	h2	h3	h4	h5	D1	D2	H	Order No.	
										Tank 1 FS-MO	Tank 2-3 AS-MO
liter	mm	mm	mm	mm	mm	mm	mm	mm	mm		
2,400	1,800	1,369	225	259	70	1,110	2,007	2,006	*	FS-MO-180- 2400	AS -MO -180 -2400
3,000	1,800	1,619	225	259	70	1,360	2,171	2,168	*	FS-MO-180- 3000	AS -MO -180 -3000
3,600	1,800	1,869	225	259	70	1,610	2,350	2,346	*	FS-MO-180- 3600	AS -MO -180 -3600
4,200	1,800	2,119	225	259	70	1,860	2,541	2,536	*	FS-MO-180- 4200	AS -MO -180 -4200
4,800	1,800	2,357	225	259	70	2,098	2,732	2,726	*	FS-MO-180- 4800	AS -MO -180 -4800
5,500	1,800	2,607	225	259	70	2,348	2,940	2,933	*	FS-MO-180- 5500	AS -MO -180 -5500
6,100	1,800	2,857	225	259	70	2,598	3,154	3,147	*	FS-MO-180- 6100	AS -MO -180 -6100
6,700	1,800	3,107	225	259	70	2,848	3,373	3,366	*	FS-MO-180- 6700	AS -MO -180 -6700
7,300	1,800	3,357	225	259	70	3,098	3,596	3,588	*	FS-MO-180- 7300	AS -MO -180 -7300
8,000	1,800	3,607	225	259	70	3,348	3,823	3,815	*	FS-MO-180- 8000	AS -MO -180 -8000
8,500	1,800	3,845	225	259	70	3,586	4,041	4,032	*	FS-MO-180- 8500	AS -MO -180 -8500
9,200	1,800	4,095	225	259	70	3,836	4,272	4,264	*	FS-MO-180- 9200	AS -MO -180 -9200
9,800	1,800	4,345	225	259	70	4,086	4,506	4,497	*	FS-MO-180- 9800	AS -MO -180 -9800
10,400	1,800	4,595	225	259	70	-	4,741	-	-	FS-MO-180-10400	-
11,000	1,800	4,845	225	259	70	-	4,977	-	-	FS-MO-180-11000	-
11,600	1,800	5,095	225	259	70	-	5,215	-	-	FS-MO-180-11600	-
12,200	1,800	5,333	225	259	70	-	5,443	-	-	FS-MO-180-12200	-
12,800	1,800	5,583	225	259	70	-	5,682	-	-	FS-MO-180-12800	-
13,500	1,800	5,833	225	259	70	-	5,923	-	-	FS-MO-180-13500	-
14,000	1,800	6,083	225	259	70	-	6,164	-	-	FS-MO-180-14000	-
14,700	1,800	6,333	225	259	70	-	6,407	-	-	FS-MO-180-14700	-
15,300	1,800	6,583	225	259	70	-	6,649	-	-	FS-MO-180-15300	-

Tank-ø 1,800 mm; maximum total volume per tank stack 12,500 liter

Since the legs of the stacking tank are welded with the top of the base tank only the entire tank stack can be purchased.

This way, the size h1 increases by 30 mm and size D1 by 180 mm.

FS-MO without stacking tank: up to 8,000 liter with standard legs

FS-MO WITH stacking tank: up to 8,000 liter with box shaped legs

From 8,500 liter gets all FS-MO boxed shaped legs as standard.

* The respective height H is calculated as follows: $H = h1 + h4 + h5$



BASE TANK FS-MO / STACKING TANK AS-MO: TANK Ø 2,000 MM

Capacity	Ø	h1	h2	h3	h4	h5	D1	D2	H	Order No.	
										Tank 1 FS-MO	Tank 2-3 AS-MO
liter	mm	mm	mm	mm	mm	mm	mm	mm	mm		
3,000	2,000	1,428	225	260	100	1,168	2,148	2,237	*	FS-MO -200 -3000	AS-MO -200 -3000
3,800	2,000	1,678	225	260	100	1,418	2,305	2,393	*	FS-MO -200 -3800	AS-MO -200 -3800
4,600	2,000	1,928	225	260	100	1,668	2,478	2,564	*	FS-MO -200 -4600	AS-MO -200 -4600
5,300	2,000	2,178	225	260	100	1,918	2,663	2,747	*	FS-MO -200 -5300	AS-MO -200 -5300
6,100	2,000	2,416	225	260	100	2,156	2,849	2,931	*	FS-MO -200 -6100	AS-MO -200 -6100
6,800	2,000	2,666	225	260	100	2,406	3,052	3,132	*	FS-MO -200 -6800	AS-MO -200 -6800
7,600	2,000	2,916	225	260	100	2,656	3,261	3,340	*	FS-MO -200 -7600	AS-MO -200 -7600
8,400	2,000	3,166	225	260	100	2,906	3,476	3,553	*	FS-MO -200 -8400	AS-MO -200 -8400
9,200	2,000	3,416	225	260	100	3,156	3,695	3,771	*	FS-MO -200 -9200	AS-MO -200 -9200
10,000	2,000	3,666	225	260	100	3,406	3,918	3,992	*	FS-MO -200 -10000	AS-MO -200 -10000
10,600	2,000	3,904	225	260	100	-	4,133	-	-	FS-MO -200 -10600	-
11,400	2,000	4,154	225	260	100	-	4,362	-	-	FS-MO -200 -11400	-
12,200	2,000	4,404	225	260	100	-	4,592	-	-	FS-MO -200 -12200	-
13,000	2,000	4,654	225	260	100	-	4,825	-	-	FS-MO -200 -13000	-
13,700	2,000	4,904	225	260	100	-	5,059	-	-	FS-MO -200 -13700	-
14,500	2,000	5,154	225	260	100	-	5,295	-	-	FS-MO -200 -14500	-
15,200	2,000	5,392	225	260	100	-	5,521	-	-	FS-MO -200 -15200	-
16,000	2,000	5,642	225	260	100	-	5,759	-	-	FS-MO -200 -16000	-
16,800	2,000	5,892	225	260	100	-	5,998	-	-	FS-MO -200 -16800	-
17,500	2,000	6,142	225	260	100	-	6,238	-	-	FS-MO -200 -17500	-
18,300	2,000	6,392	225	260	100	-	6,479	-	-	FS-MO -200 -18300	-
19,000	2,000	6,642	225	260	100	-	6,720	-	-	FS-MO -200 -19000	-
20,000	2,000	6,880	225	260	100	-	6,950	-	-	FS-MO -200 -20000	-

Tank-Ø 2,000 mm; maximum total volume per tank stack 16,300 liter

Since the legs of the stacking tank are welded with the top of the base tank only the entire tank stack can be purchased.

This way, the size h1 increases by 60 mm and size D1 by 220 mm.

FS-MO without stacking tank: up to 10,000 liter with standard legs

FS-MO WITH stacking tank: up to 10,000 liter with box shaped legs

From 10,600 liter gets all FS-MO boxed shaped legs as standard.

* The respective height H is calculated as follows: $H = h1 + h4 + h5$



Fermentation and storage tank FS-M0



When it comes to larger tanks over 2,000 mm diameter the renowned Speidel quality is all that counts. And this is not only true for the production of tanks, but also for the planning, development and installation of large facilities.

Wineries and breweries appreciate our elaborate project planning and its smooth realization. We are responsive to our customers' individual needs also when it comes to larger installations. And also after the installation we are always ready to listen to you.

APPLICATION RANGE (PRESSURELESS)

- Storage
- Maturation
- Fermentation
- Mixing
- Processes

Ideal for

- Wine
- Juice
- Must
- Spirits
- Non-alcoholic beverages
- Alcoholic beverages





STANDARD EQUIPMENT FOR FERMENTATION AND STORAGE TANK FS-MO

- For non-pressurized use
- Tank shell and tank bottom made of AISI 304 stainless steel, surface IIIId (2R) / IIIc (2B)
- Tank top made of AISI 316 stainless steel, surface IIIId (2R) / IIIc (2B)
- Tank shell and legs marbled outside
- With lifting lugs and ladder safety bow
- Vaulted, stable tank top, with filling and vent neck located in top centre, external thread NW 50 Rd 78 x 1/6"
- Free-standing on welded-on box-shaped legs – perfect stability and force transmission into the tank shell

Sampling

- Weld-on thread NW 10 DIN 11851 with sealing cap (for the installation of sampling tap)

Manhole up to ø 3,000 mm

- Stable manhole neck seamlessly moulded from the tank shell 420 x 320 mm, door with butterfly bow and hand wheel

Manhole from ø 3,200 mm upwards

- Welded stable manhole neck 340 x 440 mm, door with swivelling handle and toggle nut

Racking outlet

- Reinforcing plate with drilled hole ø 48 mm (to hold flap valve Gr. 37 or weld-on thread NW 40, NW 50 DIN 11851)











Fill level

- Weld-on thread NW 10 DIN 11851 with sealing cap on tank including fastening points on tank shell (for the installation of fill level indicator)

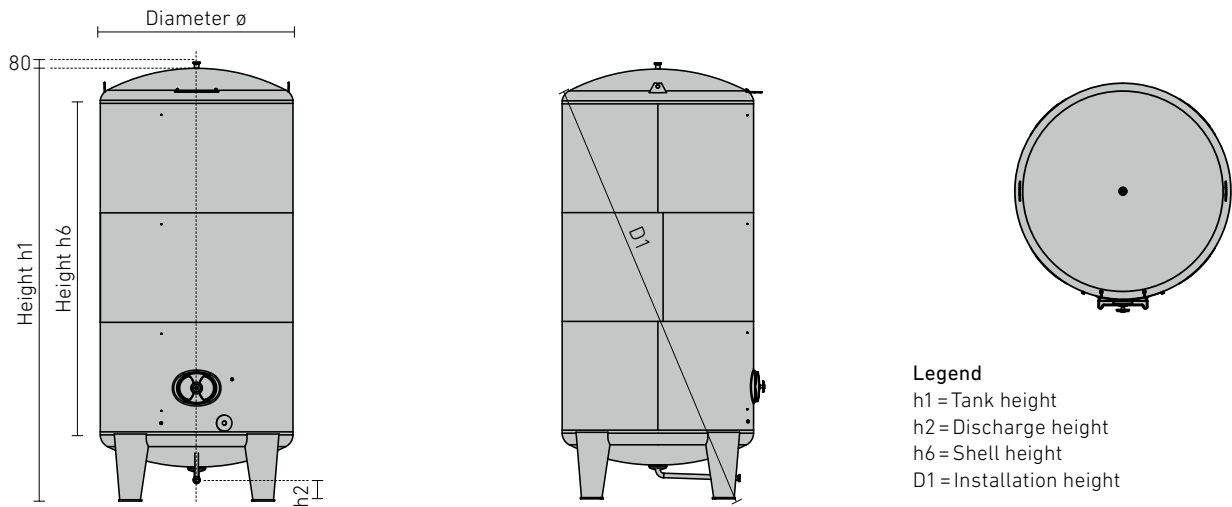
Bottom outlet

- Vaulted, stable tank bottom, in bottom centre with forward drawn discharge pipe and outlet with thread NW 50 DIN 11851

SET-UP EXAMPLE FOR FERMENTATION AND STORAGE TANK FS-MO

Item	Order No.
	<p>Base tank FS-MO-240-20000 liter</p> <ul style="list-style-type: none"> · h1 = 5,270 mm, $H_{\text{compl.}} = 5,270 \text{ mm (h1)} + 320 \text{ mm (dome)} + 150 \text{ mm (cleaning pipe)}$ + approx. 100 mm (height compensation) = 5,840 mm · Standard equipment as on page 35 <p style="text-align: right;">FS-MO-240-20000</p>
	<p>Ventilation / Filling (page 172)</p> <ul style="list-style-type: none"> · Filler neck NW400 in tank top, positioned in upright, forward direction (with welded-on bead), H = + 320 mm · Flap lid with filler neck NW50 external thread Rd 78 x 1/6" <p style="text-align: right;">OB-040T</p>
	<p>Cleaning (page 188)</p> <ul style="list-style-type: none"> · 360° cleaning spray head perforation with clip fastener including cleaning pipe with thread NW 40 DIN 11851, H = + 150 mm · Spray head NW40 detachable from outside · Disc valve NW 40 DIN 11851 <p style="text-align: right;">RL-40C RL-41A 61375</p>
	<p>Sampling (page 179)</p> <ul style="list-style-type: none"> · With sampling tap NW 10 DIN 11851 <p style="text-align: right;">64949</p>
	<p>Racking outlet (page 175)</p> <ul style="list-style-type: none"> · Welded gland with thread NW50 DIN 11851 · With disc valve NW50 DIN 11851 <p style="text-align: right;">KA-120D 64945</p>
	<p>Fill level (page 180)</p> <ul style="list-style-type: none"> · Fill level indicator NW 10 mounted <p style="text-align: right;">FS-130K</p>
	<p>Bottom outlet (page 175)</p> <ul style="list-style-type: none"> · With disc valve NW50 DIN 11851 <p style="text-align: right;">64945</p>
	<p>Temperature measurement (page 182)</p> <ul style="list-style-type: none"> · Bi-metal dial thermometer \varnothing 100 mm, measuring range -20 °C to +60 °C · Threaded sleeve with locking screw and cap nut NW10 DIN 11851 <p style="text-align: right;">TM-140C</p>
	<p>Heating and cooling jacket (page 130)</p> <ul style="list-style-type: none"> · Double jacket B7 12.9 m² with welded gland thread G 1" for connection to available warm water / cold water source · Version 1, layout 35, connection position B7 <p style="text-align: right;">1B7</p>
	<p>Adjustable feet (page 186)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (H = + approx. 100 mm) <p style="text-align: right;">46129</p>

DIMENSIONS OF FERMENTATION AND STORAGE TANK FS-MO



FERMENTATION AND STORAGE TANK FS-MO: TANK Ø 2,200 MM

Capacity liter	ø mm	h1 mm	h2 mm	h6 mm	D1 mm	HV mm	Order No.
7,400	2,200	2,690	225	1,500	3,130	8xM24	FS-MO -220 -7400
8,400	2,200	2,940	225	1,750	3,330	8xM24	FS-MO -220 -8400
9,200	2,200	3,190	225	2,000	3,536	8xM24	FS-MO -220 -9200
10,200	2,200	3,440	225	2,250	3,750	8xM24	FS-MO -220 -10200
11,000	2,200	3,690	225	2,500	3,965	8xM24	FS-MO -220 -11000
12,000	2,200	3,940	225	2,750	4,185	8xM24	FS-MO -220 -12000
13,000	2,200	4,190	225	3,000	4,410	8xM24	FS-MO -220 -13000
14,000	2,200	4,440	225	3,250	4,640	8xM24	FS-MO -220 -14000
15,000	2,200	4,690	225	3,500	4,875	8xM24	FS-MO -220 -15000
16,000	2,200	4,940	225	3,750	5,110	8xM24	FS-MO -220 -16000
16,800	2,200	5,190	225	4,000	5,350	8xM24	FS-MO -220 -16800
17,500	2,200	5,440	225	4,250	5,590	8xM24	FS-MO -220 -17500
18,500	2,200	5,690	225	4,500	5,830	8xM24	FS-MO -220 -18500
19,500	2,200	5,940	225	4,750	6,075	8xM24	FS-MO -220 -19500
20,500	2,200	6,190	225	5,000	6,320	8xM24	FS-MO -220 -20500
21,500	2,200	6,440	225	5,250	6,560	8xM24	FS-MO -220 -21500
22,500	2,200	6,690	225	5,500	6,810	8xM24	FS-MO -220 -22500
23,500	2,200	6,940	225	5,750	7,055	8xM24	FS-MO -220 -23500
24,500	2,200	7,190	225	6,000	7,300	8xM24	FS-MO -220 -24500
25,000	2,200	7,440	225	6,250	7,545	8xM24	FS-MO -220 -25000

FERMENTATION AND STORAGE TANK FS-MO: TANK Ø 2,400 MM

Capacity liter	Ø mm	h1 mm	h2 mm	h6 mm	D1 mm	HV	Order No.
8,900	2,400	2,770	225	1,500	3,285	8xM24	FS-MO -240 - 8900
10,000	2,400	3,020	225	1,750	3,480	8xM24	FS-MO -240-10000
11,200	2,400	3,270	225	2,000	3,680	8xM24	FS-MO -240-11200
12,300	2,400	3,520	225	2,250	3,890	8xM24	FS-MO -240-12300
13,500	2,400	3,770	225	2,500	4,100	8xM24	FS-MO -240-13500
14,500	2,400	4,020	225	2,750	4,320	8xM24	FS-MO -240-14500
15,500	2,400	4,270	225	3,000	4,540	8xM24	FS-MO -240-15500
16,500	2,400	4,520	225	3,250	4,765	8xM24	FS-MO -240-16500
18,000	2,400	4,770	225	3,500	4,990	8xM24	FS-MO -240-18000
19,000	2,400	5,020	225	3,750	5,225	8xM24	FS-MO -240-19000
20,000	2,400	5,270	225	4,000	5,460	8xM24	FS-MO -240-20000
21,000	2,400	5,520	225	4,250	5,700	8xM24	FS-MO -240-21000
22,500	2,400	5,770	225	4,500	5,940	8xM24	FS-MO -240-22500
23,500	2,400	6,020	225	4,750	6,180	8xM24	FS-MO -240-23500
24,500	2,400	6,270	225	5,000	6,420	8xM24	FS-MO -240-24500
25,500	2,400	6,520	225	5,250	6,665	8xM30	FS-MO -240-25500
27,000	2,400	6,770	225	5,500	6,905	8xM30	FS-MO -240-27000
28,000	2,400	7,020	225	5,750	7,150	8xM30	FS-MO -240-28000
29,000	2,400	7,270	225	6,000	7,395	8xM30	FS-MO -240-29000
30,000	2,400	7,520	225	6,250	7,640	8xM30	FS-MO -240-30000

FERMENTATION AND STORAGE TANK FS-MO: TANK Ø 2,600 MM

Capacity liter	Ø mm	h1 mm	h2 mm	h6 mm	D1 mm	HV	Order No.
10,800	2,600	2,860	225	1,500	3,480	8xM24	FS-MO-260-10800
12,200	2,600	3,110	225	1,750	3,670	8xM24	FS-MO-260-12200
13,500	2,600	3,360	225	2,000	3,865	8xM24	FS-MO-260-13500
14,500	2,600	3,610	225	2,250	4,070	8xM24	FS-MO-260-14500
16,000	2,600	3,860	225	2,500	4,280	8xM24	FS-MO-260-16000
17,300	2,600	4,110	225	2,750	4,490	8xM24	FS-MO-260-17300
18,500	2,600	4,360	225	3,000	4,710	8xM24	FS-MO-260-18500
20,000	2,600	4,610	225	3,250	4,930	8xM24	FS-MO-260-20000
21,300	2,600	4,860	225	3,500	5,150	8xM24	FS-MO-260-21300
22,500	2,600	5,110	225	3,750	5,375	8xM24	FS-MO-260-22500
24,000	2,600	5,360	225	4,000	5,610	8xM24	FS-MO-260-24000
25,300	2,600	5,610	225	4,250	5,845	8xM30	FS-MO-260-25300
26,500	2,600	5,860	225	4,500	6,080	8xM30	FS-MO-260-26500
28,000	2,600	6,110	225	4,750	6,320	8xM30	FS-MO-260-28000
29,000	2,600	6,360	225	5,000	6,560	8xM30	FS-MO-260-29000
30,500	2,600	6,610	225	5,250	6,800	8xM30	FS-MO-260-30500
32,000	2,600	6,860	225	5,500	7,040	8xM30	FS-MO-260-32000
33,000	2,600	7,110	225	5,750	7,290	8xM30	FS-MO-260-33000
34,500	2,600	7,360	225	6,000	7,530	8xM30	FS-MO-260-34500
35,800	2,600	7,610	225	6,250	7,775	10xM30	FS-MO-260-35800
37,000	2,600	7,860	225	6,500	8,020	10xM30	FS-MO-260-37000
38,500	2,600	8,110	225	6,750	8,265	10xM30	FS-MO-260-38500
39,800	2,600	8,360	225	7,000	8,510	10xM30	FS-MO-260-39800

FERMENTATION AND STORAGE TANK FS-MO: TANK Ø 2,800 MM

Capacity liter	Ø mm	h1 mm	h2 mm	h6 mm	D1 mm	HV	Order No.
12,500	2,800	2,890	225	1,500	3,630	8xM24	FS-MO-280-12500
14,000	2,800	3,140	225	1,750	3,815	8xM24	FS-MO-280-14000
15,500	2,800	3,390	225	2,000	4,005	8xM24	FS-MO-280-15500
17,000	2,800	3,640	225	2,250	4,205	8xM24	FS-MO-280-17000
18,500	2,800	3,890	225	2,500	4,405	8xM24	FS-MO-280-18500
20,000	2,800	4,140	225	2,750	4,615	8xM24	FS-MO-280-20000
21,500	2,800	4,390	225	3,000	4,830	8xM24	FS-MO-280-21500
23,000	2,800	4,640	225	3,250	5,045	8xM24	FS-MO-280-23000
24,500	2,800	4,890	225	3,500	5,265	8xM24	FS-MO-280-24500
26,000	2,800	5,140	225	3,750	5,485	8xM30	FS-MO-280-26000
27,500	2,800	5,390	225	4,000	5,710	8xM30	FS-MO-280-27500
29,400	2,800	5,640	225	4,250	5,940	8xM30	FS-MO-280-29400
31,000	2,800	5,890	225	4,500	6,170	8xM30	FS-MO-280-31000
32,500	2,800	6,140	225	4,750	6,400	8xM30	FS-MO-280-32500
34,000	2,800	6,390	225	5,000	6,635	8xM30	FS-MO-280-34000
35,500	2,800	6,640	225	5,250	6,870	8xM30	FS-MO-280-35500
37,000	2,800	6,890	225	5,500	7,110	8xM30	FS-MO-280-37000
38,500	2,800	7,140	225	5,750	7,350	10xM30	FS-MO-280-38500
40,000	2,800	7,390	225	6,000	7,620	10xM30	FS-MO-280-40000
41,500	2,800	7,640	225	6,250	7,860	10xM30	FS-MO-280-41500
43,000	2,800	7,890	225	6,500	8,100	10xM30	FS-MO-280-43000
44,500	2,800	8,140	225	6,750	8,345	10xM30	FS-MO-280-44500



All prices in Euro, subject to change, ex works, plus VAT.

FERMENTATION AND STORAGE TANK FS-MO: TANK Ø 3,000 MM

Capacity liter	Ø mm	h1 mm	h2 mm	h6 mm	D1 mm	HV	Order No.
16,000	3,000	3,130	225	1,500	3,855	8xM30	FS-MO-300- 16000
17,500	3,000	3,380	225	1,750	4,040	8xM30	FS-MO-300- 17500
19,500	3,000	3,630	225	2,000	4,230	8xM30	FS-MO-300- 19500
21,000	3,000	3,880	225	2,250	4,430	8xM30	FS-MO-300- 21000
23,000	3,000	4,130	225	2,500	4,630	8xM30	FS-MO-300- 23000
24,500	3,000	4,380	225	2,750	4,840	8xM30	FS-MO-300- 24500
26,500	3,000	4,630	225	3,000	5,050	8xM30	FS-MO-300- 26500
28,000	3,000	4,880	225	3,250	5,270	8xM30	FS-MO-300- 28000
30,000	3,000	5,130	225	3,500	5,490	8xM30	FS-MO-300- 30000
31,500	3,000	5,380	225	3,750	5,710	8xM30	FS-MO-300- 31500
33,500	3,000	5,630	225	4,000	5,935	8xM30	FS-MO-300- 33500
35,000	3,000	5,880	225	4,250	6,160	8xM30	FS-MO-300- 35000
37,000	3,000	6,130	225	4,500	6,390	8xM30	FS-MO-300- 37000
38,500	3,000	6,380	225	4,750	6,625	10xM30	FS-MO-300- 38500
40,500	3,000	6,630	225	5,000	6,860	10xM30	FS-MO-300- 40500
42,000	3,000	6,880	225	5,250	7,095	10xM30	FS-MO-300- 42000
44,000	3,000	7,130	225	5,500	7,335	10xM30	FS-MO-300- 44000
45,500	3,000	7,380	225	5,750	7,575	10xM30	FS-MO-300- 45500
47,500	3,000	7,630	225	6,000	7,815	12xM30	FS-MO-300- 47500
49,000	3,000	7,880	225	6,250	8,060	12xM30	FS-MO-300- 49000
51,000	3,000	8,130	225	6,500	8,310	12xM30	FS-MO-300- 51000
53,000	3,000	8,380	225	6,750	8,560	12xM30	FS-MO-300- 53000
54,500	3,000	8,630	225	7,000	8,810	12xM30	FS-MO-300- 54500
56,500	3,000	8,880	225	7,250	9,060	12xM30	FS-MO-300- 56500
58,000	3,000	9,130	225	7,500	9,310	12xM30	FS-MO-300- 58000



FERMENTATION AND STORAGE TANK FS-MO: TANK Ø 3,200 MM

Capacity liter	Ø mm	h1 mm	h2 mm	h6 mm	D1 mm	HV	Order No.
18,800	3,200	3,230	225	1,500	4,050	8 x M30	FS-MO-320- 18800
20,500	3,200	3,480	225	1,750	4,235	8 x M30	FS-MO-320- 20500
22,500	3,200	3,730	225	2,000	4,425	8 x M30	FS-MO-320- 22500
24,500	3,200	3,980	225	2,250	4,620	8 x M30	FS-MO-320- 24500
26,500	3,200	4,230	225	2,500	4,820	8 x M30	FS-MO-320- 26500
28,500	3,200	4,480	225	2,750	5,025	8 x M30	FS-MO-320- 28500
30,500	3,200	4,730	225	3,000	5,235	8 x M30	FS-MO-320- 30500
32,500	3,200	4,980	225	3,250	5,445	8 x M30	FS-MO-320- 32500
34,500	3,200	5,230	225	3,500	5,725	8 x M30	FS-MO-320- 34500
36,500	3,200	5,480	225	3,750	5,940	8 x M30	FS-MO-320- 36500
38,500	3,200	5,730	225	4,000	6,160	10 x M30	FS-MO-320- 38500
40,500	3,200	5,980	225	4,250	6,385	10 x M30	FS-MO-320- 40500
42,500	3,200	6,230	225	4,500	6,605	10 x M30	FS-MO-320- 42500
44,500	3,200	6,480	225	4,750	6,835	10 x M30	FS-MO-320- 44500
46,500	3,200	6,730	225	5,000	7,060	10 x M30	FS-MO-320- 46500
48,500	3,200	6,980	225	5,250	7,295	10 x M30	FS-MO-320- 48500
50,500	3,200	7,230	225	5,500	7,555	12 x M36	FS-MO-320- 50500
52,500	3,200	7,480	225	5,750	7,790	12 x M36	FS-MO-320- 52500
54,500	3,200	7,730	225	6,000	8,025	12 x M36	FS-MO-320- 54500
56,500	3,200	7,980	225	6,250	8,265	12 x M36	FS-MO-320- 56500
58,500	3,200	8,230	225	6,500	8,500	12 x M36	FS-MO-320- 58500
60,500	3,200	8,480	225	6,750	8,740	12 x M36	FS-MO-320- 60500
62,500	3,200	8,730	225	7,000	8,985	12 x M36	FS-MO-320- 62500
64,000	3,200	8,980	225	7,250	9,225	12 x M36	FS-MO-320- 64000
66,500	3,200	9,230	225	7,500	9,465	12 x M36	FS-MO-320- 66500
68,500	3,200	9,480	225	7,750	9,710	12 x M36	FS-MO-320- 68500




FERMENTATION AND STORAGE TANK FS-MO: TANK Ø 3,400 MM

Capacity liter	Ø mm	h1 mm	h2 mm	h6 mm	D1 mm	HV	Order No.
21,500	3,400	3,260	225	1,500	4,285	10xM30	FS-MO-340- 21500
24,000	3,400	3,510	225	1,750	4,455	10xM30	FS-MO-340- 24000
26,000	3,400	3,760	225	2,000	4,635	10xM30	FS-MO-340- 26000
28,000	3,400	4,010	225	2,250	4,820	10xM30	FS-MO-340- 28000
30,500	3,400	4,260	225	2,500	5,010	10xM30	FS-MO-340- 30500
33,000	3,400	4,510	225	2,750	5,210	10xM30	FS-MO-340- 33000
35,000	3,400	4,760	225	3,000	5,410	10xM30	FS-MO-340- 35000
37,500	3,400	5,010	225	3,250	5,615	10xM30	FS-MO-340- 37500
39,500	3,400	5,260	225	3,500	5,825	10xM30	FS-MO-340- 39500
42,000	3,400	5,510	225	3,750	6,040	10xM30	FS-MO-340- 42000
44,000	3,400	5,760	225	4,000	6,255	10xM30	FS-MO-340- 44000
46,500	3,400	6,010	225	4,250	6,475	10xM30	FS-MO-340- 46500
48,500	3,400	6,260	225	4,500	6,695	10xM30	FS-MO-340- 48500
51,000	3,400	6,510	225	4,750	6,950	12xM36	FS-MO-340- 51000
53,000	3,400	6,760	225	5,000	7,170	12xM36	FS-MO-340- 53000
55,500	3,400	7,010	225	5,250	7,395	12xM36	FS-MO-340- 55500
57,500	3,400	7,260	225	5,500	7,625	12xM36	FS-MO-340- 57500
60,000	3,400	7,510	225	5,750	7,850	12xM36	FS-MO-340- 60000
62,000	3,400	7,760	225	6,000	8,095	12xM36	FS-MO-340- 62000
64,500	3,400	8,010	225	6,250	8,330	12xM36	FS-MO-340- 64500
66,500	3,400	8,260	225	6,500	8,565	12xM36	FS-MO-340- 66500
69,000	3,400	8,510	225	6,750	8,800	12xM36	FS-MO-340- 69000
71,000	3,400	8,760	225	7,000	9,050	12xM36	FS-MO-340- 71000
73,000	3,400	9,010	225	7,250	9,295	12xM36	FS-MO-340- 73000
75,500	3,400	9,260	225	7,500	9,530	12xM36	FS-MO-340- 75500
78,000	3,400	9,510	225	7,750	9,775	12xM36	FS-MO-340- 78000
80,000	3,400	9,760	225	8,000	10,015	14xM36	FS-MO-340- 80000
82,000	3,400	10,010	225	8,250	10,260	14xM36	FS-MO-340- 82000
84,500	3,400	10,260	225	8,500	10,500	14xM36	FS-MO-340- 84500
87,000	3,400	10,510	225	8,750	10,745	14xM36	FS-MO-340- 87000
89,000	3,400	10,760	225	9,000	10,990	14xM36	FS-MO-340- 89000

FERMENTATION AND STORAGE TANK FS-MO: TANK Ø 3,600 MM

Capacity liter	Ø mm	h1 mm	h2 mm	h6 mm	D1 mm	HV	Order No.
24,500	3,600	3,340	225	1,500	4,415	10 x M30	FS-MO-360- 24500
27,000	3,600	3,590	225	1,750	4,580	10 x M30	FS-MO-360- 27000
29,500	3,600	3,840	225	2,000	4,755	10 x M30	FS-MO-360- 29500
32,000	3,600	4,090	225	2,250	4,940	10 x M30	FS-MO-360- 32000
35,000	3,600	4,340	225	2,500	5,125	10 x M30	FS-MO-360- 35000
37,500	3,600	4,590	225	2,750	5,320	10 x M30	FS-MO-360- 37500
40,000	3,600	4,840	225	3,000	5,520	10 x M30	FS-MO-360- 40000
42,500	3,600	5,090	225	3,250	5,720	10 x M30	FS-MO-360- 42500
45,000	3,600	5,340	225	3,500	5,925	10 x M30	FS-MO-360- 45000
47,500	3,600	5,590	225	3,750	6,140	10 x M30	FS-MO-360- 47500
50,000	3,600	5,840	225	4,000	6,430	10 x M30	FS-MO-360- 50000
52,500	3,600	6,090	225	4,250	6,645	12 x M36	FS-MO-360- 52500
55,000	3,600	6,340	225	4,500	6,860	12 x M36	FS-MO-360- 55000
57,500	3,600	6,590	225	4,750	7,080	12 x M36	FS-MO-360- 57500
60,000	3,600	6,840	225	5,000	7,305	12 x M36	FS-MO-360- 60000
62,500	3,600	7,090	225	5,250	7,530	12 x M36	FS-MO-360- 62500
65,000	3,600	7,340	225	5,500	7,755	12 x M36	FS-MO-360- 65000
67,500	3,600	7,590	225	5,750	7,985	12 x M36	FS-MO-360- 67500
70,000	3,600	7,840	225	6,000	8,230	12 x M36	FS-MO-360- 70000
72,500	3,600	8,090	225	6,250	8,460	12 x M36	FS-MO-360- 72500
75,000	3,600	8,340	225	6,500	8,695	12 x M36	FS-MO-360- 75000
78,000	3,600	8,590	225	6,750	8,930	12 x M36	FS-MO-360- 78000
80,000	3,600	8,840	225	7,000	9,170	14 x M36	FS-MO-360- 80000
83,000	3,600	9,090	225	7,250	9,405	14 x M36	FS-MO-360- 83000
85,500	3,600	9,340	225	7,500	9,645	14 x M36	FS-MO-360- 85500
88,000	3,600	9,590	225	7,750	9,885	14 x M36	FS-MO-360- 88000
90,000	3,600	9,840	225	8,000	10,130	14 x M36	FS-MO-360- 90000
93,000	3,600	10,090	225	8,250	10,370	14 x M36	FS-MO-360- 93000
95,500	3,600	10,340	225	8,500	10,615	16 x M36	FS-MO-360- 95500
98,000	3,600	10,590	225	8,750	10,855	16 x M36	FS-MO-360- 98000
100,500	3,600	10,840	225	9,000	11,100	16 x M36	FS-MO-360- 100500
103,000	3,600	11,110	225	9,250	11,370	16 x M36	FS-MO-360- 103000
105,500	3,600	11,360	225	9,500	11,620	16 x M36	FS-MO-360- 105500
108,000	3,600	11,610	225	9,750	11,870	16 x M36	FS-MO-360- 108000
110,500	3,600	11,860	225	10,000	12,120	16 x M36	FS-MO-360- 110500
113,000	3,600	12,110	225	10,250	12,370	16 x M36	FS-MO-360- 113000
115,500	3,600	12,360	225	10,500	12,620	18 x M36	FS-MO-360- 115500
118,000	3,600	12,610	225	10,750	12,870	18 x M36	FS-MO-360- 118000
120,500	3,600	12,860	225	11,000	13,120	18 x M36	FS-MO-360- 120500
123,000	3,600	13,110	225	11,250	13,370	18 x M36	FS-MO-360- 123000
126,000	3,600	13,360	225	11,500	13,620	18 x M36	FS-MO-360- 126000

Stacking tanks – sizes and prices on request

Additional diameters Ø 1,900 mm, Ø 2,100 mm, Ø 2,300 mm, Ø 2,500 mm, Ø 3,500 mm, Ø 3,800 mm, Ø 4,000 mm on request

Intermediate sizes available

In case of 2,200 mm Ø a 10 mm shell height equates to = 38,00 liter tank volume
 In case of 2,400 mm Ø a 10 mm shell height equates to = 45,10 liter tank volume
 In case of 2,600 mm Ø a 10 mm shell height equates to = 53,00 liter tank volume
 In case of 2,800 mm Ø a 10 mm shell height equates to = 61,50 liter tank volume
 In case of 3,000 mm Ø a 10 mm shell height equates to = 70,70 liter tank volume
 In case of 3,200 mm Ø a 10 mm shell height equates to = 80,70 liter tank volume
 In case of 3,400 mm Ø a 10 mm shell height equates to = 90,50 liter tank volume
 In case of 3,600 mm Ø a 10 mm shell height equates to = 101,50 liter tank volume

Pricing for intermediate sizes

for intermediate sizes the price of the next larger size will apply (plus customization costs)

Option: Tank contact parts made of AISI 316 stainless steel

Surface IIId (2R), marbled outside on special request

Brushed outer finish

on special request

Fermentation and storage tanks

Rectangular base tank RS-M0

Rectangular stacking tank RA-M0



Speidel's cuboid tanks are the ideal solution for small spaces. They fit perfectly, have curves that are easy to clean and have flawless weld seams.

In a few words: our rectangular models are always first choice! They allow you the perfect utilisation of space and guarantee Speidel's top quality! Enjoy optimal fit with best hygiene and easy cleaning.

APPLICATION RANGE (PRESSURELESS)

- Storage
- Maturation
- Fermentation
- Mixing
- Processes

Ideal for

- Wine
- Must
- Spirits
- Juice
- Non-alcoholic beverages
- Alcoholic beverages

Perfect utilisation of space
for small, narrow cellars,





STANDARD EQUIPMENT FOR RECTANGULAR BASE TANK RS-MO / STACKING TANK RA-MO

- For non-pressurized use
- Tank shell and tank bottom made of AISI 304 stainless steel, surface IIIId (2R), marbled outside
- Tank top made of AISI 316 stainless steel, surface IIIId (2R), marbled outside
- With lifting lugs
- Base tank from 2,000 mm tank height upwards and stacking tank with ladder safety bow
- Vaulted, stable tank top with moulded-on forward up-slope for complete filling and ventilation assuring a very small air contact area
- Moulded connection neck with filling and vent neck, external thread NW50 Rd 78x 1/6"
- Free-standing base tank on four welded-on legs
- Stacking tank with four welded-on stacking legs

Sampling

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

Manhole

Racking outlet

- With welded-on reinforcing plate with drilled hole 48 mm \varnothing (to hold flap valve Gr. 37 or weld-on thread NW 40, NW 50 DIN 11851)











Fill level

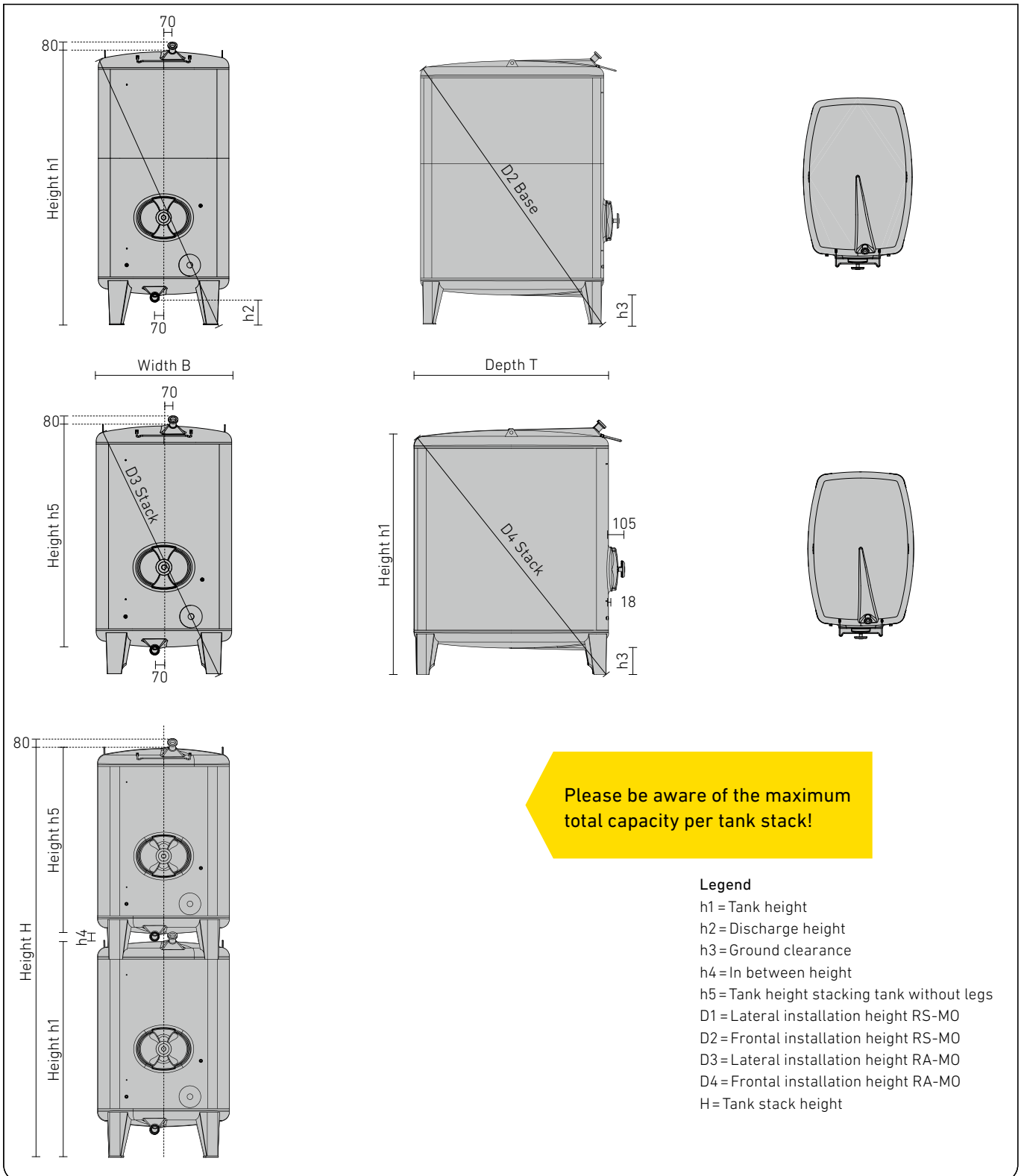
- Weld-on thread NW 10 DIN 11851 with sealing cap including fastening points at tank shell (for the installation of fill level indicator)

Bottom outlet

- Vaulted, stable tank bottom with integrally moulded forward down-slope for complete draining with moulded connection neck, inhibiting suction effect with bottom outlet neck NW 50 DIN 11851

SET-UP EXAMPLE FOR RECTANGULAR BASE TANK RS-MO / STACKING TANK RA-MO

Item	Order No.
	<hr/> <p>Rectangular base tank RS-MO-110-2300 liter · h1 = approx. 1,797 mm · Standard equipment as on page 45</p> <p style="text-align: right;">RS-MO-110-2300</p>
	<p>Rectangular stacking tank RA-MO-110-2300 liter · h5 = 1,548 mm, H = 1,797 mm (h1) + 70 mm (h4) + 1,548 mm (h5) = 3,415 mm, $H_{\text{compl.}} = 3,415 \text{ mm (H)} + 80 \text{ mm (connection)} + \text{approx. } 100 \text{ mm}$ (height compensation) = approx. 3,595 mm · Standard equipment as on page 45</p> <p style="text-align: right;">RA-MO-110-2300</p>
	<p>Sampling (page 179) · With sampling tap NW10 DIN 11851</p> <p style="text-align: right;">64949</p>
	<p>Racking outlet (page 175) · With mounted flap valve Gr. 37</p> <p style="text-align: right;">KA-120I</p>
	<p>Fill level (page 180) · Fill level indicator NW 10 mounted</p> <p style="text-align: right;">FS-130H</p>
	<p>Bottom outlet (page 175) · With disc valve NW50 DIN 11851</p> <p style="text-align: right;">64945</p>
	<p>Temperature measurement (page 182) · Bi-metal dial thermometer ø 100 mm, measuring range -20 °C to +60 °C · Threaded sleeve with locking screw and cap nut NW10 DIN 11851</p> <p style="text-align: right;">TM-140C</p>
	<p>Heating and cooling jacket for base tank (page 130) · Double jacket C5 1.3 m² with welded gland G 1" for connection to available warm water / cold water source · Version 1, layout 50, connection position C5</p> <p style="text-align: right;">1C5</p>
	<p>Heating and cooling jacket for stacking tank (page 130) · Double jacket C5 1.3 m² with welded gland G 1" for connection to available warm water / cold water source · Version 1, layout 50, connection position C5</p> <p style="text-align: right;">1C5</p>
	<p>Adjustable feet (page 186) · With adjustable feet for tank legs (H = + approx. 100 mm)</p> <p style="text-align: right;">46126</p>

DIMENSIONS OF RECTANGULAR BASE TANK RS-MO / STACKING TANK RA-MO

Intermediate sizes available

In case of 900x1,400 mm tank a 10 mm shell height equates to = 11.5 liter tank volume
 In case of 1,100x1,600 mm tank a 10 mm shell height equates to = 16.1 liter tank volume
 In case of 1,300x1,800 mm tank a 10 mm shell height equates to = 21.0 liter tank volume
 In case of 1,500x2,000 mm tank a 10 mm shell height equates to = 26.5 liter tank volume

Pricing for intermediate sizes

for intermediate sizes the price of the next larger size will apply (plus customization costs)

Option: Tank contact parts made of AISI 316 stainless steel

Surface III d (2R), marbled outside on special request

Brushed outer finish
on special request

Larger tanks on request

RECTANGULAR BASE TANK RS-MO / STACKING TANK RA-MO: TANK CROSS SECTION 900 X 1,400 MM

Capacity	B	T	h1	h2	h3	D1	D2	h4	h5	D3	D4	H	Order No.	Order No.
liter	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	RS-MO	RA-MO
950	900	1,400	1,164	230	255	1,405	1,790	75	903	1,375	1,765	*	RS-MO-090-0950	RA-MO-090-0950
1,100	900	1,400	1,289	230	255	1,510	1,870	75	1,028	1,475	1,845	*	RS-MO-090-1100	RA-MO-090-1100
1,400	900	1,400	1,539	230	255	1,725	2,045	75	1,278	1,690	2,015	*	RS-MO-090-1400	RA-MO-090-1400
1,650	900	1,400	1,789	230	255	1,950	2,240	75	1,528	1,915	2,205	*	RS-MO-090-1650	RA-MO-090-1650
1,950	900	1,400	2,039	230	255	2,180	2,440	75	1,778	2,145	2,405	*	RS-MO-090-1950	RA-MO-090-1950
2,250	900	1,400	2,289	230	255	2,415	2,650	75	2,028	2,380	2,615	*	RS-MO-090-2250	RA-MO-090-2250
2,500	900	1,400	2,539	230	255	2,665	2,865	75	2,278	2,625	2,835	*	RS-MO-090-2500	RA-MO-090-2500
2,800	900	1,400	2,789	230	255	2,915	3,090	75	2,528	2,855	3,055	*	RS-MO-090-2800	RA-MO-090-2800
3,100	900	1,400	3,039	230	255	3,160	3,313	75	-	-	-	-	RS-MO-090-3100	-

Tank cross section 900x1,400mm; maximum total volume per tank stack 4,000 liter

RECTANGULAR BASE TANK RS-MO / -STACKING TANK RA-MO: TANK CROSS SECTION 1,100 X 1,600 MM

Capacity	B	T	h1	h2	h3	D1	D2	h4	h5	D3	D4	H	Order No.	Order No.
liter	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	RS-MO	RA-MO
1.500	1.100	1.600	1.297	230	245	1.610	2.015	70	1.048	1.580	1.990	*	RS-MO-110-1500	RA-MO-110-1500
1.900	1.100	1.600	1.547	230	245	1.810	2.175	70	1.298	1.780	2.150	*	RS-MO-110-1900	RA-MO-110-1900
2.300	1.100	1.600	1.797	230	245	2.025	2.355	70	1.548	1.990	2.325	*	RS-MO-110-2300	RA-MO-110-2300
2.700	1.100	1.600	2.047	230	245	2.245	2.545	70	1.798	2.210	2.515	*	RS-MO-110-2700	RA-MO-110-2700
3.100	1.100	1.600	2.297	230	245	2.475	2.750	70	-	-	-	-	RS-MO-110-3100	-
3.500	1.100	1.600	2.547	230	245	2.705	2.960	70	-	-	-	-	RS-MO-110-3500	-
3.900	1.100	1.600	2.797	230	245	2.940	3.175	70	-	-	-	-	RS-MO-110-3900	-
4.300	1.100	1.600	3.047	230	245	3.185	3.395	70	-	-	-	-	RS-MO-110-4300	-

Tank cross section 1,100x1,600mm; maximum total volume per tank stack 5,000 liter

RECTANGULAR BASE TANK RS-MO / -STACKING TANK RA-MO: TANK CROSS SECTION 1,300 X 1,800 MM

Capacity	B	T	h1	h2	h3	D1	D2	h4	h5	D3	D4	H	Order No.	Order No.
liter	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	RS-MO	RA-MO
2,000	1,300	1,800	1,316	195	235	1,720	2,165	90	1,084	1,715	2,160	*	RS-MO-130-2000	RA-MO-130-2000
2,500	1,300	1,800	1,566	195	235	1,905	2,315	90	1,334	1,905	2,315	*	RS-MO-130-2500	RA-MO-130-2500
3,000	1,300	1,800	1,816	195	235	2,110	2,480	90	1,584	2,110	2,480	*	RS-MO-130-3000	RA-MO-130-3000
3,500	1,300	1,800	2,066	195	235	2,325	2,665	90	1,834	2,325	2,665	*	RS-MO-130-3500	RA-MO-130-3500
4,000	1,300	1,800	2,316	195	235	2,540	2,855	90	2,084	2,540	2,855	*	RS-MO-130-4000	RA-MO-130-4000
4,500	1,300	1,800	2,566	195	235	2,765	3,060	90	-	-	-	-	RS-MO-130-4500	-
5,000	1,300	1,800	2,816	195	235	2,995	3,265	90	-	-	-	-	RS-MO-130-5000	-
5,600	1,300	1,800	3,066	195	235	3,230	3,480	90	-	-	-	-	RS-MO-130-5600	-

Tank cross section 1,300x1,800mm; maximum total volume per tank stack 7,000 liter

* The respective height H is calculated as follows: $H = h1 + h4 + h5$

RECTANGULAR BASE TANK RS-MO / -STACKING TANK RA-MO: TANK CROSS SECTION 1,500 X 2,000 MM

Capacity	B	T	h1	h2	h3	D1	D2	h4	h5	D3	D4	H	Order No.	Order No.
liter	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	RS-MO	RA-MO
2,600	1,500	2,000	1,383	215	250	1,875	2,350	110	1,129	1,890	2,360	*	RS-MO-150-2600	RA-MO-150-2600
3,200	1,500	2,000	1,633	215	250	2,055	2,490	110	1,379	2,070	2,505	*	RS-MO-150-3200	RA-MO-150-3200
3,900	1,500	2,000	1,883	215	250	2,250	2,655	110	1,629	2,270	2,670	*	RS-MO-150-3900	RA-MO-150-3900
4,500	1,500	2,000	2,133	215	250	2,455	2,830	110	1,879	2,475	2,845	*	RS-MO-150-4500	RA-MO-150-4500
5,200	1,500	2,000	2,383	215	250	2,670	3,015	110	2,129	2,690	3,030	*	RS-MO-150-5200	RA-MO-150-5200
5,800	1,500	2,000	2,633	215	250	2,890	3,210	110	2,379	2,905	3,225	*	RS-MO-150-5800	RA-MO-150-5800
6,500	1,500	2,000	2,883	215	250	3,110	3,410	110	-	-	-	-	RS-MO-150-6500	-
7,200	1,500	2,000	3,133	215	250	3,440	3,620	110	-	-	-	-	RS-MO-150-7200	-

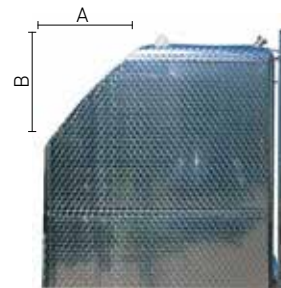
Tank cross section 1,500x2,000 mm; maximum total volume per tank stack 10,200 liter

* The respective height H is calculated as follows: $H = h1 + h4 + h5$

SLANTED RECTANGULAR TANKS FOR SLANTED CELLAR CEILINGS

Tank cross section	Dimension A	Dimension B	Nominal volume	Order No.
mm	mm	mm	RS-MO / RA-MO minus	
900 x 1,400	650	490	130 liter	OB 040Q
1,100 x 1,600	750	600	160 liter	OB 040Q
1,300 x 1,800	850	713	210 liter	OB 040Q
1,500 x 2,000	950	847	260 liter	OB 040Q

(not possible with base tank for tank stacks)



Fermentation and storage tank

Square base tank RS-MO-Q

Square stacking tank RA-MO-Q



APPLICATION RANGE (PRESSURELESS)

- Storage
- Maturation
- Fermentation
- Mixing
- Processes

Ideal for

- Wine
- Must
- Spirits
- Juice
- Non-alcoholic beverages
- Alcoholic beverages

In case you wish to square the circle. Speidel offers its high-quality fermentation and storage tanks also with a square base. This allows you to use the space available to the max. The perfect exploitation of space is truly unique and only Speidel manufactures square tanks of such high quality as standard tanks. This is nothing less than quality squared!

Our square tanks have the same properties as our rectangular tanks: maximum stability, dimensionally stable tank top and complete filling and draining. Easy cleaning is guaranteed due to smooth surfaces and perfect weld seams.

**Square for perfect
use of space!**



STANDARD EQUIPMENT FOR SQUARE BASE TANK RS-MO-Q / STACKING TANK RA-MO-Q

- For non-pressurized use
- Tank shell and tank bottom made of AISI 304 stainless steel, surface IIIId (2R), marbled outside
- Tank top made of AISI 316 stainless steel, surface IIIId (2R), marbled outside
- With lifting lugs
- Base tank from 2,000 mm tank height upwards and stacking tank ladder safety bow
- Vaulted, stable tank top with moulded-on forward up-slope for complete filling and ventilation assuring a very small air contact area
- Moulded connection neck with filling and vent neck, external thread NW 50 Rd 78 x 1/6"
- Free-standing base tank on four welded-on legs
- Stacking tank with four welded-on stacking legs

Sampling

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

Manhole

- Stable manhole neck seamlessly moulded out of the tank shell, stable manhole neck, 420 x 320 mm, door with butterfly bow and hand wheel

Racking outlet

- With welded-on reinforcing plate with drilled hole 48 mm ø (to hold flap valve Gr. 37 or weld-on thread NW 40, NW 50 DIN 11851)

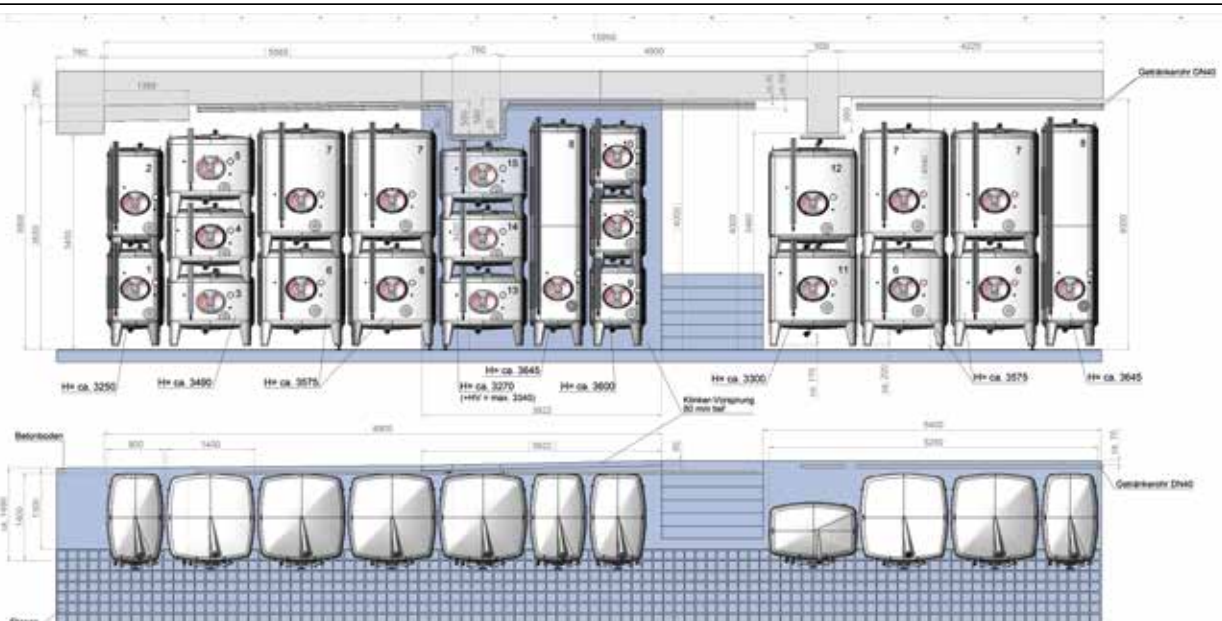
Fill level

- Weld-on thread NW 10 DIN 11851 with sealing cap including fastening points at tank shell (for the installation of fill level indicator)

Bottom outlet










- Vaulted, stable tank bottom with integrally moulded forward down-slope for complete draining with moulded connection port, inhibiting suction effect with bottom outlet neck NW 50 DIN 11851

EXAMPLE CELLAR LAYOUT

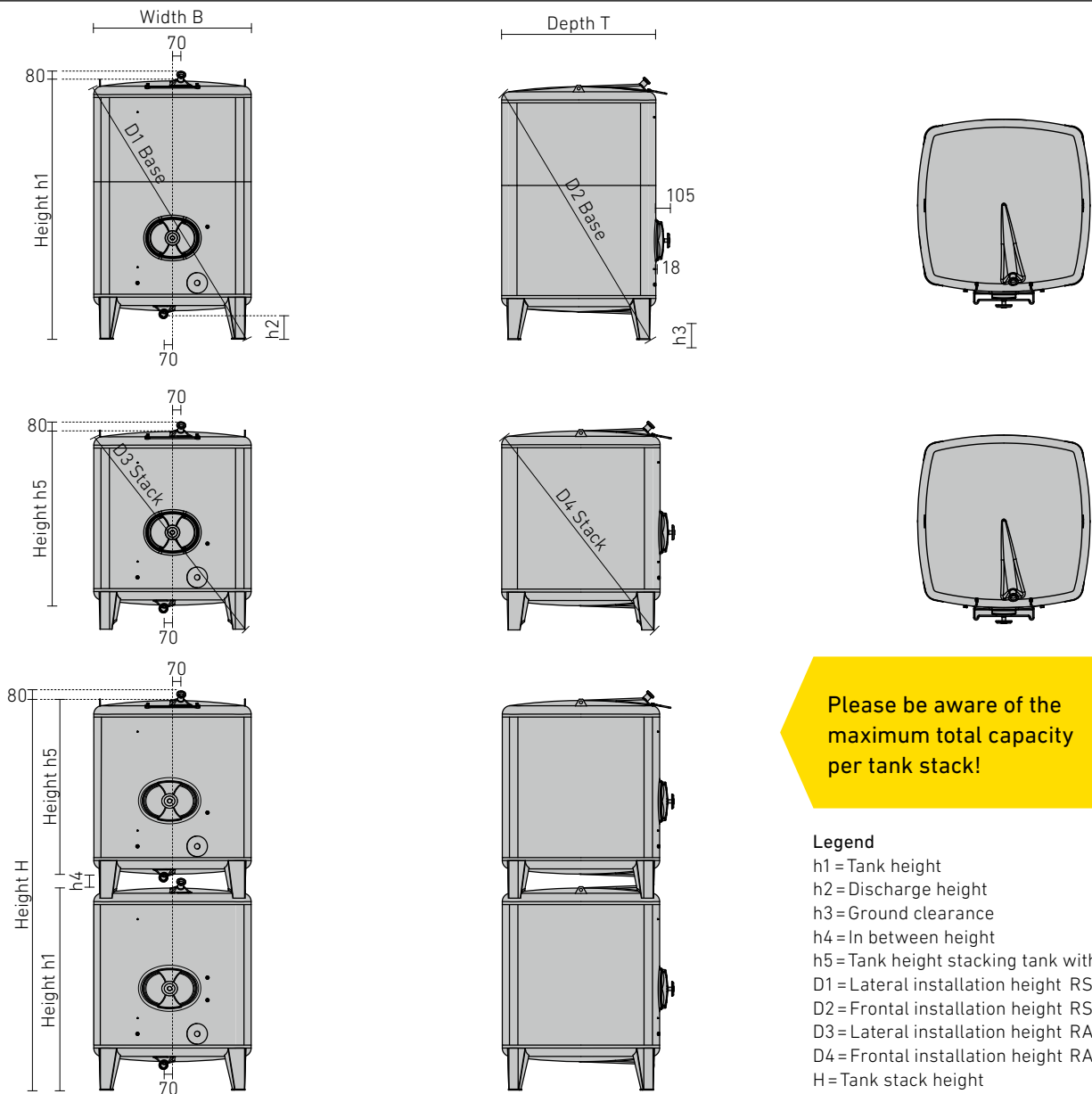


Pos	Anzahl [Stk.]	Type	Tankquerschnitt [mm]	Höhe h5 [mm]	Höhe h1 [mm]	Nenn-Inhalt [l.]	Gesamteinhalt [l.]
1	1	RS-MO-090-S 0138	900x1400	ø	1539	1400	1400
2	1	RS-MO-090 0133	900x1400	1528	ø	1850	1650
3	1	RS-MO-141-S 0002	1400x1400	ø	ca. 1172	1500	3000
4	1	RA-MO-141-S 0004	1400x1400	ca. 819	ø	1500	3000
15	1	RA-MO-141-S 0001	1400x1400	ca. 894	ø	1450	1450
5	1	RA-MO-141-S 0003	1400x1400	ca. 1044	ø	1700	1700
6	4	RS-MO-141-S 0003	1400x1400	ø	ca. 1547	2150	8600
7	4	RA-MO-141-S 0002	1400x1400	ca. 1794	ø	3000	12000
8	2	RS-MO-090-S 0138	900x1400	ø	3539	3600	7200
9	1	RS-MO-090-S 0137	900x1400	ø	1289	1100	1100
10	2	RA-MO-090-S 0050	900x1400	1028	ø	1100	2200
11	1	RS-MO-090-S 0135	900x1450 quer	ø	1539	1400	1400
12	1	RA-MO-090-S 0049	900x1450 quer	1528	ø	1650	1650
13	1	RS-MO-141-S 0009	1400x1400	ø	ca. 1147	1450	1450
14	1	RA-MO-141-S 0008	1400x1400	ca. 894	ø	1450	1450
							46200

SET-UP EXAMPLE FOR SQUARE BASE TANK RS-MO-Q

Item	Order No.
	<p>Square base tank RS-MO-141-2600 liter</p> <ul style="list-style-type: none"> · h1 = 1,792 mm, · $H_{\text{compl.}} = 1,792 \text{ mm (h1)} + 270 \text{ mm (dome)} + 100 \text{ mm (height compensation)}$ · = approx. 2,162 mm · Standard equipment as on page 51 <p style="text-align: right;">RS-MO-141-2600</p>
	<p>Ventilation / Filling (pagepage 172)</p> <ul style="list-style-type: none"> · Filler neck NW400 on tank top; position: forward / vertical · Tank top with bead extrusion for total ventilation, H= + 270 mm <p style="text-align: right;">OB-0400</p>
	<p>Sampling (page 179)</p> <ul style="list-style-type: none"> · With sampling tap NW10 DIN 11851 <p style="text-align: right;">64949</p>
	<p>Racking outlet (page 175)</p> <ul style="list-style-type: none"> · Welded gland with thread NW50 DIN 11851 · With disc valve NW50 DIN 11851 <p style="text-align: right;">KA-120D 64945</p>
	<p>Fill level (page 180)</p> <ul style="list-style-type: none"> · Fill level indicator NW 10 mounted <p style="text-align: right;">FS-130H</p>
	<p>Bottom outlet (page 175)</p> <ul style="list-style-type: none"> · With disc valve NW50 DIN 11851 <p style="text-align: right;">64945</p>
	<p>Temperature measurement (pagepage 182)</p> <ul style="list-style-type: none"> · Bi-metal dial thermometer \varnothing 100 mm, measuring range -20 °C to +60 °C · Threaded sleeve with locking screw and cap nut NW10 DIN 11851 <p style="text-align: right;">TM-140C</p>
	<p>Heating and cooling jacket (page 130)</p> <ul style="list-style-type: none"> · Double jacket C6 1,5 m² with welded gland thread G1" · for connection to available warm water / cold water source · Version 1, layout 51, connection position C6 <p style="text-align: right;">1C6</p>
	<p>Adjustable feet (page 186)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (H= + approx. 100 mm) <p style="text-align: right;">46126</p>

DIMENSIONS OF SQUARE BASE TANK RS-MO-Q / SQUARE STACKING TANK RA-MO-Q



Please be aware of the maximum total capacity per tank stack!

Legend

- h1 = Tank height
- h2 = Discharge height
- h3 = Ground clearance
- h4 = In between height
- h5 = Tank height stacking tank without legs
- D1 = Lateral installation height RS-MO-Q
- D2 = Frontal installation height RS-MO-Q
- D3 = Lateral installation height RA-MO-Q
- D4 = Frontal installation height RA-MO-Q
- H = Tank stack height

SQUARE BASE TANK RS-MO-Q / SQUARE STACKING TANK RA-MO-Q

Capacity liter	B mm	T mm	h1 mm	h2 mm	h3 mm	D1 mm	D2 mm	h4 mm	h5 mm	D3 mm	D4 mm	H mm	Order No.	Order No.
													RS-MO	RA-MO
1,500	1,400	1,400	1,172	198	250	1,755	1,755	75	919	1,730	1,730	*	RS-MO-141-1500	RA-MO-141-1500
1,700	1,400	1,400	1,297	198	250	1,840	1,840	75	1,044	1,810	1,810	*	RS-MO-141-1700	RA-MO-141-1700
2,150	1,400	1,400	1,547	198	250	2,015	2,015	75	1,294	1,985	1,985	*	RS-MO-141-2150	RA-MO-141-2150
2,600	1,400	1,400	1,792	198	250	2,210	2,210	75	1,544	2,180	2,180	*	RS-MO-141-2600	RA-MO-141-2600
3,000	1,400	1,400	2,047	198	250	2,415	2,415	75	1,794	2,380	2,380	*	RS-MO-141-3000	RA-MO-141-3000
3,400	1,400	1,400	2,297	198	250	2,625	2,625	75	-	-	-	-	RS-MO-141-3400	-
3,900	1,400	1,400	2,547	198	250	2,845	2,845	75	-	-	-	-	RS-MO-141-3900	-
4,350	1,400	1,400	2,797	198	250	3,070	3,070	75	-	-	-	-	RS-MO-141-4350	-
4,800	1,400	1,400	3,047	198	250	3,295	3,295	75	-	-	-	-	RS-MO-141-4800	-

Tank cross section 1,400x1,400 mm; maximum total volume per tank stack 6,000 liter

Intermediate sizes available

In case of 1,400x1,400 mm tank a 10 mm shell height equates to = 18.2 liter tank volume

Pricing for intermediate sizes

for intermediate sizes the price of the next larger size will apply (plus customization costs)

Larger tank sizes on request.

* The respective height H is calculated as follows: H = h1 + h4 + h5

Multi-compartment tank MS-MO



Don't reduce volume! Save on height! Speidel's multi-compartment tanks MS-MO have perfectly connected multiple tank compartments. In case you wish to obtain a perfect look even in case of different individual tank capacities, the MS-MO is first choice!

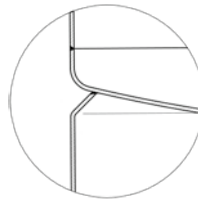
Even when combined with single tanks, the use of the MS-MO allows you to obtain a uniform line of tanks at the same total holding capacity. This option offers the possibility to process smaller batches while perfectly using the available room height. Up to three compartments available per tank.

APPLICATION RANGE (PRESSURELESS)

- Storage
- Maturation
- Fermentation
- Mixing
- Processes

Ideal for

- Wine
- Must
- Spirits
- Juice
- Non-alcoholic beverages
- Alcoholic beverages



Gapless and free of voids
Easy cleaning and tank
sterilisation





STANDARD EQUIPMENT FOR MULTI-COMPARTMENT MS-MO

- For non-pressurized use

Upper tank compartment

- The volume of the upper tank compartment corresponds with a standard tank size
- Vaulted, stable tank top
- Tank up to \varnothing of 2,000 mm with integrally moulded forward up-slope for complete filling and ventilation assuring a very small air contact area
- From tank- \varnothing of 2,200 mm upwards welded-on connection neck located in top centre with filling and vent neck AG NW 50 Rd 78 x 1/6"
- With lifting lugs
- From 2,000 mm tank height upwards with ladder safety bow
- Vaulted, stable inserted bottom
- Up to tank- \varnothing of 2,000 mm with integrally moulded forward down-slope for complete draining moulded connection neck, impending suction effect with bottom outlet neck NW 50 DIN 11851
- From tank- \varnothing of 2,200 mm upwards with discharge cup located in the centre of the tank's bottom and forward drawn discharge pipe, outlet with thread NW 50 DIN 11851

Middle tank compartment

- Inserted bottom of the upper tank compartment with filling and vent neck external thread NW 50 Rd 78 x 1/6" for complete filling and ventilation
- Vaulted, stable inserted bottom
- Up to tank- \varnothing of 2,000 mm with integrally moulded forward down-slope for complete draining moulded connection neck, impending suction effect with bottom outlet neck NW 50 DIN 11851
- From tank- \varnothing of 2,200 mm upwards with discharge cup located in the centre of the tank's bottom and forward drawn discharge pipe, outlet with thread NW 50 DIN 11851

Lower tank compartment










- Inserted bottom of the upper respectively middle tank compartment with filling and ventilation neck NW 50 Rd 78 x 1/6" for complete filling and vent
- Vaulted, stable tank bottom
- Up to tank- \varnothing of 2,000 mm with integrally moulded forward down-slope for complete draining
- Moulded connection neck, impending suction effect with bottom outlet neck NW 50 DIN 11851

- From tank- \varnothing of 2,200 mm upwards with discharge cup located in the centre of the tank's bottom and forward drawn discharge pipe, outlet with thread NW 50 DIN 11851
- Free-standing on welded-on box-shaped legs – perfect stability and force transmission into the tank shell

Standard equipment for each tank compartment

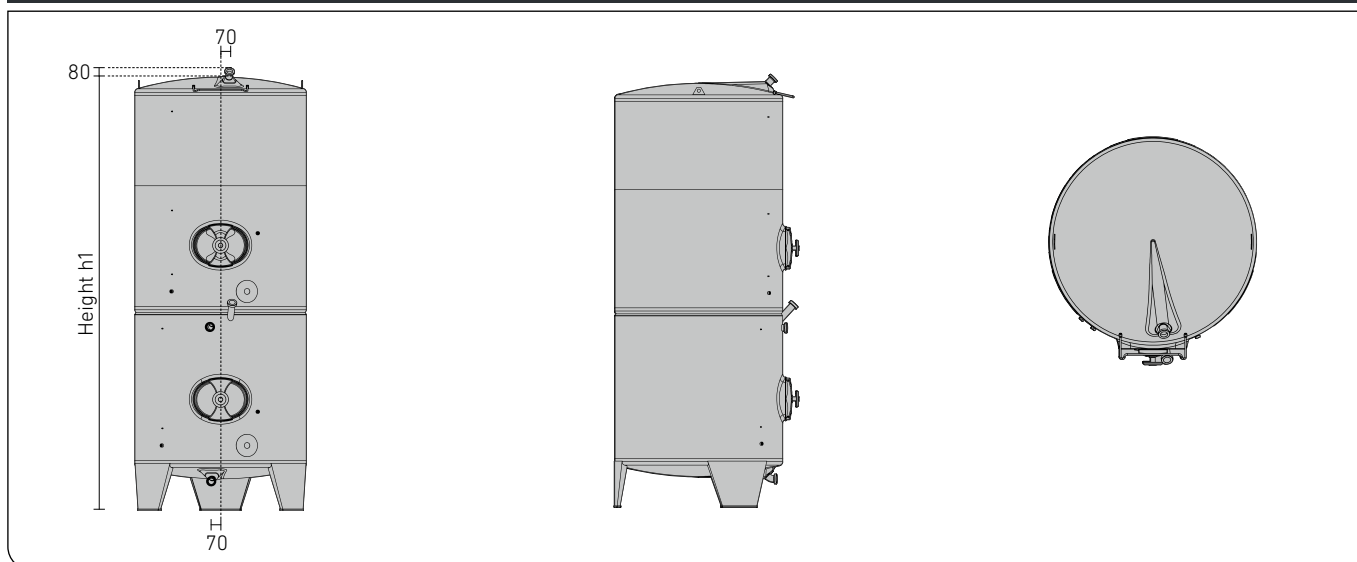
- Inserted bottom made of AISI316
- Sampling: welded-on thread NW 10 DIN 11851 with sealing cap (for the installation of sampling tap)
- Stable manhole neck seamlessly moulded from the tank shell, 420 x 320 mm, door with butterfly bow and hand wheel
- Racking outlet: Reinforcing plate with drilled hole 48 mm \varnothing (to hold flap valve Gr. 37 or weld-on thread NW 40, NW 50 DIN 11851)
- Fill level: Weld-on thread NW 10 DIN 11851 with sealing cap including fastening points on tank shell (for the installation of fill level indicator)

SET-UP EXAMPLE FOR MULTI-COMPARTMENT TANK MS-MO

Item	Order No.
	<p>FS-MO base tank FS-MO-120-2000 liter</p> <ul style="list-style-type: none"> · h1 = 2,173 mm, · $H_{\text{compt.}} = 2,173 \text{ mm (h1)} + 80 \text{ mm (connection)} + 100 \text{ mm (height compensation)}$ · = approx. 2,353 mm · Standard equipment as on page 55 <p style="text-align: right;">FS-MO-120-2000</p>
<p>Multi-compartment tank</p> <ul style="list-style-type: none"> · Upper tank compartment 1,000 liter · Lower tank compartment 1,000 liter 	MS-MO-120-S
<p>Equipment for each tank compartment:</p>	
	<p>Sampling (page 179)</p> <ul style="list-style-type: none"> · With sampling tap NW10 DIN 11851 <p style="text-align: right;">64949</p>
	<p>Racking outlet (page 175)</p> <ul style="list-style-type: none"> · With mounted flap valve Gr. 37 <p style="text-align: right;">KA-120I</p>
	<p>Fill level (page 180)</p> <ul style="list-style-type: none"> · Mounted fill level indicator NW 10 <p style="text-align: right;">FS-130H</p>
	<p>Bottom outlet (page 175)</p> <ul style="list-style-type: none"> · With disc valve NW50 DIN 11851 <p style="text-align: right;">64945</p>
	<p>Temperature measurement (page 182)</p> <ul style="list-style-type: none"> · Bi-metal dial thermometer \varnothing 100 mm, measuring range - 20 °C to + 60 °C · Threaded sleeve with locking screw and cap nut NW 10 DIN 11851 <p style="text-align: right;">TM-140C</p>
	<p>Heating + cooling jacket lower tank compartment (page 130)</p> <ul style="list-style-type: none"> · Double jacket shape A2 1,3 m² with welded gland thread G 1" for connection to available warm water / cold water source · Version 1, layout 15, connection position A2 <p style="text-align: right;">1A2</p>
	<p>Heating + cooling upper tank compartment (page 130)</p> <ul style="list-style-type: none"> · Double jacket shape A2 1,3 m² with welded gland thread G 1" for connection to available warm water / cold water source · Version 1, layout 15, connection position A2 <p style="text-align: right;">1A2</p>
	<p>Equipment for each tank:</p> <p>Adjustable feet (page 186)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (H = + approx. 100 mm) <p style="text-align: right;">46127</p>



DIMENSIONS OF MULTI-COMPARTMENT TANK MS-MO



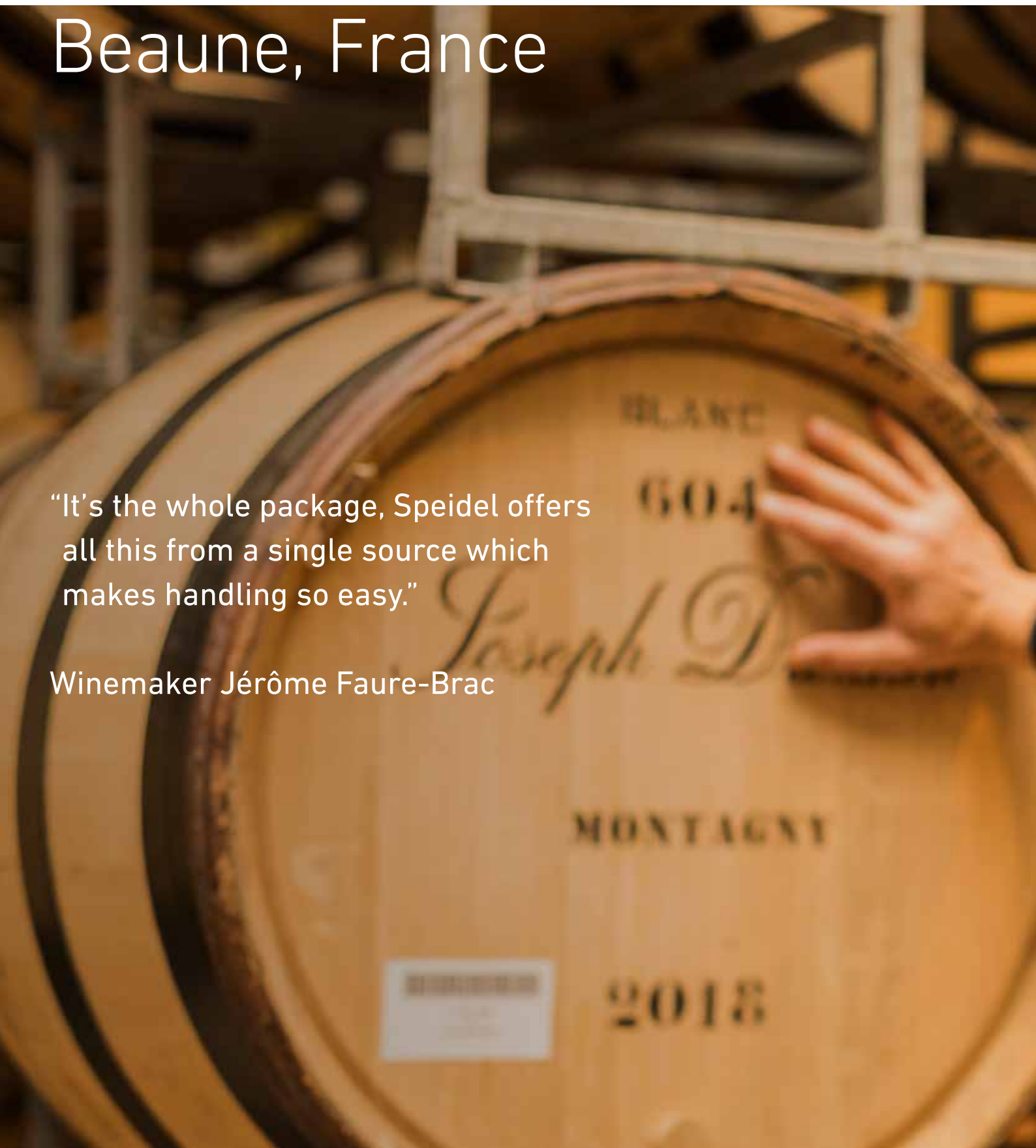
MULTI-COMPARTMENT TANK MS-MO

Ø mm	Minimum capacity for each tank compartment		Order No. mounted
	liter		
1,000	650		MS-MO-100-S
1,200	900		MS-MO-120-S
1,400	1,200		MS-MO-140-S
1,600	1,550		MS-MO-160-S
1,800	1,900		MS-MO-180-S
2,000	2,350		MS-MO-200-S
2,200	3,950		MS-MO-220-S
2,400	4,700		MS-MO-240-S
2,600	5,800		MS-MO-260-S
2,800	6,750		MS-MO-280-S
3,000	8,800		MS-MO-300-S
900x1,400	850		RMS-MO-090-S
1,100x1,600	1,250		RMS-MO-110-S
1,300x1,800	1,650		RMS-MO-130-S
1,500x2,000	2,200		RMS-MO-150-S
1,400x1,400	1,450		RMS-MO-141-S

Winery Drouhin, Beaune, France

“It’s the whole package, Speidel offers all this from a single source which makes handling so easy.”

Winemaker Jérôme Faure-Brac



You can find the whole customer story here:



Sugar dissolving and mixing tank SO-Z



APPLICATION RANGE (PRESSURELESS)

- Blending
- Stirring
- Mixing
- Storage

Ideal for

- All kinds of beverages

Whether it is about mixing, blending or stirring: because of its unlimited application possibilities, Speidel's SO-Z tank is indispensable for almost any enterprise.

Our customers appreciate the tank's perfect functioning and its outstanding price-performance ratio. The tank's PE-base allows easy and flexible transportation. The base can be easily accessed from underneath by forklift / pallet truck. At the same time the base serves as buffer / bumper.

This tank combines both our know-how in matters of stainless steel and our expertise in plastics. The tank's PE-base is home-made and is therefore ideally customised for the tank. It fits like a glove.

For forklift and pallet truck transportation

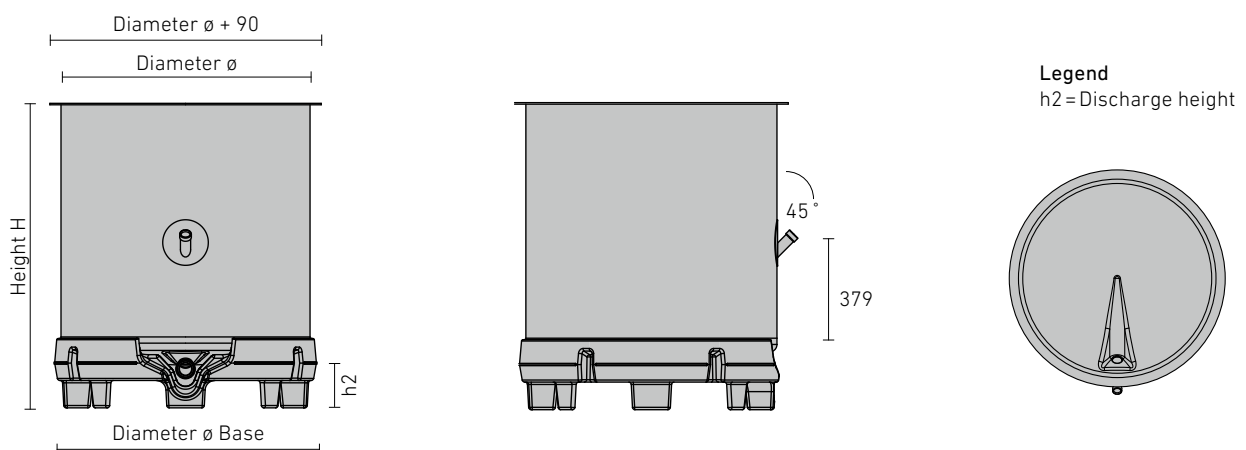




STANDARD EQUIPMENT FOR SUGAR DISSOLVING AND MIXING TANK SO-Z

- For non-pressurized use
- AISI 304 stainless steel, surface IIIId (2R), marbled outside
- Open tank top with strengthening rim
- Connecting neck for stirring device with external thread connection 37 W 47 x 1/9"
- Vaulted, stable tank bottom with integrally moulded forward down-slope for complete draining
- Moulded connection neck with bottom outlet: in case of 820 mm \varnothing external thread NW 40 DIN 11851, from 1,000 mm \varnothing upwards external thread NW 50 DIN 11851
- PE-transportation and storage base, accessible from underneath by forklift / pallet truck
- Up to 530 liter capacity with PE-transportation and storage base, accessible from two sides by forklift / pallet truck
- From 750 liter capacity on-wards with PE-transportation and storage base, accessible from four sides by forklift / pallet truck

DIMENSIONS OF SUGAR DISSOLVING AND MIXING TANK SO-Z



Capacity	\varnothing Tank	\varnothing Base	H	h2	Discharge	Order No.
liter	mm	mm	mm	mm	NW	
530	820	873	1,315	160	40	SO-Z-082-0530
750	1,000	1,054	1,218	135	50	SO-Z-100-0750
1,000	1,200	1,256	1,218	115	50	SO-Z-120-1000

Stirring device traverse with flap lid and stirring device on request

Mixing and transportation tank RO-Z



Let's roll! The robust mixing and transportation tank RO-Z is completely made of stainless steel. It can be easily moved even without forklift due to its four top-quality fixed

rollers and guide rollers (made of polyamide) for heavy loads. The RO-Z can be used for stirring, mixing or blending.

APPLICATION RANGE (PRESSURELESS)

- Blending
- Stirring
- Mixing
- Storage

Ideal for

- All kinds of beverages

For transportation without forklift or pallet truck

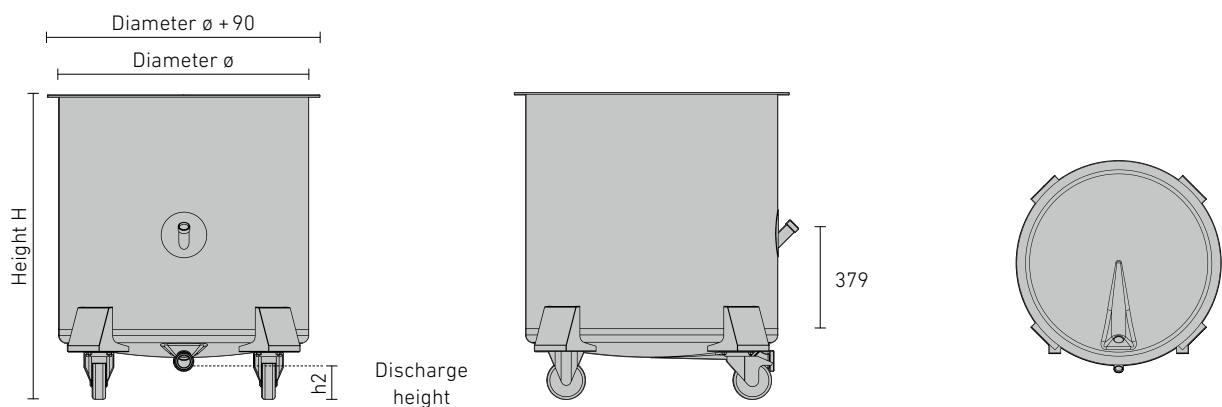




STANDARD EQUIPMENT FOR MIXING AND TRANSPORTATION TANK RO-Z

- For non-pressurized use
- AISI 304 stainless steel, surface IIIId (2R), marbled outside
- Open tank top with strengthening rim
- Connecting neck for stirring device with external thread connection 37 W 47 x 1/9"
- Vaulted, stable tank bottom with integrally moulded forward down-slope for complete draining
- Moulded connection neck with bottom outlet: in case of 820 mm \varnothing external thread NW 40 DIN 11851, from 1,000 mm \varnothing upwards external thread NW 50 DIN 11851
- With two fixed rollers and two guide rollers made of polyamide \varnothing 150 mm, case made of stainless steel, guide rollers with brake

DIMENSIONS OF MIXING AND TRANSPORTATION TANK RO-Z



Capacity liter	\varnothing Tank mm	H mm	h2 mm	Order No.
530	820	1,302	150	RO -Z -082 -0530
750	1,000	1,219	150	RO -Z -100 -0750
1,000	1,200	1,221	125	RO -Z -120 -1000

Transportation and tipping tank KO



Speidel's tank KO for mixing /blending, transportation and tipping is first choice for first-class wines. The forklift profile allows for the grapes to be tipped from the tank right into the press, thus enabling an extremely gentle processing of the mash.

The KO can however also be used for subsequent treatment. Many customers order it with double jacket and mash door as accessories and use it to ferment small batches.

APPLICATION RANGE (PRESSURELESS)

- Transportation
- Storage
- Tub fermentation

Ideal for

- Mash
- Wine
- Must

For forklift and pallet truck transportation

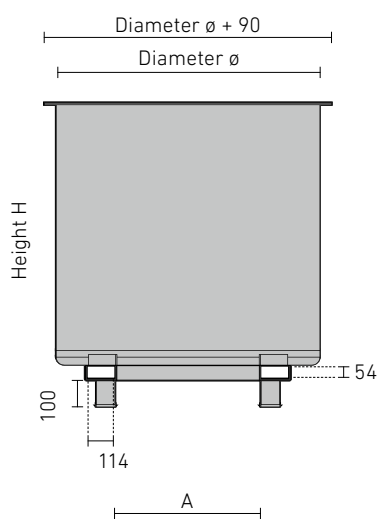




STANDARD EQUIPMENT FOR TRANSPORTATION AND TIPPING TANK KO

- For non-pressurized use
- AISI304 stainless steel, surface III d (2R), shell marbled outside
- Tank open on top with strengthening rim, width of rim approx. 42 mm
- With forklift profile 120x60 mm, internal dimension form 114 mm x 54 mm
- Stackable maximum two filled tanks
- Tank bottom as flat bottom
- With stainless steel tube feet

DIMENSIONS OF TRANSPORTATION AND TIPPING TANK KO



Capacity liter	\varnothing Tank mm	H mm	Base length mm	A mm	Order No.
380	1,000	653	900	555	KO-100-0380
550	1,000	903	900	555	KO-100-0550
750	1,000	1,153	900	555	KO-100-0750
1,050	1,200	1,153	998	695	KO-120-1050

Transportation tank SD-T (vertical)



APPLICATION RANGE (PRESSURELESS)

- Transportation
- Storage

Ideal for

- Wine
- Must
- Spirits
- Vergorene Getränke

The transport tank SD-T is exactly the right thing for both in-house and external transportation. The tank has many useful details that facilitate operations.

Lifting lugs that allow to protect the loaded goods in the most reliable manner also in case of longer transport distances are fixed to the edge of the vaulted tank top.

Depending on the tank's size, forklifts / pallet trucks can access the tank from either two or four sides. The tank's top-quality PE-base made by Speidel fits perfectly. In addition to being accessible from underneath, the base also works as buffer. It guarantees long-lasting and reliable transport safety.

For forklift and pallet truck
transportation

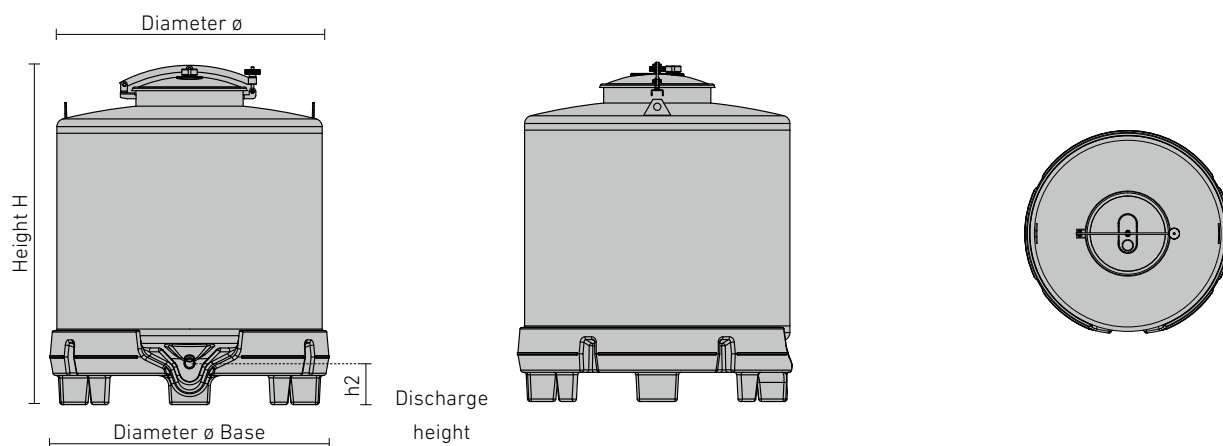




STANDARD EQUIPMENT FOR TRANSPORTATION TANK SD-T (VERTICAL)

- For non-pressurized use
- AISI 304 stainless steel, surface IIIId (2R), marbled outside
- Vaulted tank top with lifting lugs
- Up to 525 liter capacity (820 mm ϕ) with filler neck 220 mm, lid with inner clamp fastener
- From 650 liter capacity upwards (1,000 mm ϕ) with filler neck 400 mm, flap lid with outer clamp fastener, stainless steel vent neck external thread G 1 1/2" (BSP) with sealing cap
- Vaulted tank bottom with bottom outlet external thread G 1 1/4" (BSP)
- Up to 525 liter capacity (820 mm ϕ) with PE-transportation and storage base, accessible from two sides by forklift / pallet truck, screwed together
- From 650 liter capacity upwards (1,000 mm ϕ) with PE-transportation and storage base, accessible from four sides by forklift / pallet truck, screwed together

DIMENSIONS OF TRANSPORTATION TANK SD-T (VERTICAL)



Capacity	ϕ Tank	ϕ Base	H	h2	Order No.
liter	mm	mm	mm	mm	
320	820	873	925	160	SD-T -082 -0320
525	820	873	1,322	160	SD-T -082 -0525
650	1,000	1,054	1,310	135	SD-T -100 -0650
1,000	1,200	1,256	1,340	115	SD-T -120 -1000

Transportation tank LD-T (horizontal)



If you prefer to transport horizontally, no problem! The transportation tank LD-T offers all the advantages of its upright companion. It has a safely lockable lid with vent neck and a bottom outlet that allows for the tank's complete draining.

The tank is lying on a stable PE-base made by Speidel and is accessible from four sides by forklift. The plastic base not only makes the LD-T absolutely stable. It also helps to protect the tank from jostles and bumps. This way you will be able to enjoy your tank for many years to come.

APPLICATION RANGE (PRESSURELESS)

- Storage
- Transportation

Ideal for

- Wine
- Must
- Destillate
- Vergorene Getränke

For forklift and pallet truck
transportation

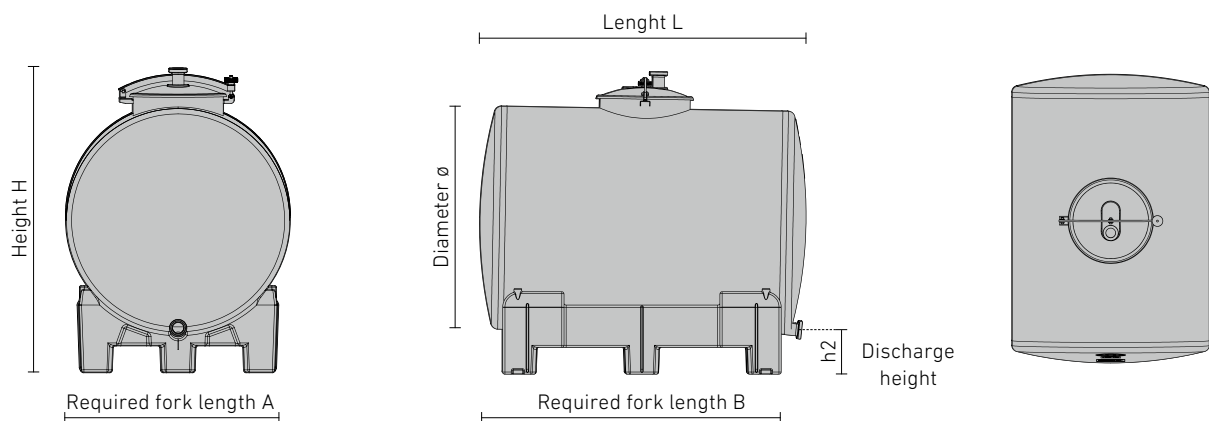




STANDARD EQUIPMENT FOR TRANSPORTATION TANK LD-T (HORIZONTAL)

- For non-pressurized use
- AISI 304 stainless steel, surface IIIId (2R), marbled outside
- Filler neck NW 400 arranged in the centre of the tank top, flap lid with vent neck NW 50 Rd 78 x 1/6" with sealing cap
- Discharge outlet NW 50 DIN 11851
- Stable on PE-transportation and storage base, accessible on four sides by forklift / pallet truck, screwed together

DIMENSIONS OF TRANSPORTATION TANK LD-T (HORIZONTAL)



Capacity	L	ø	H	h2	A / B	Order No.
liter	mm	mm	mm	mm	mm	
1,050	1,463	1,000	1,364	197	875 / 1,335	LD-T-100-1050
1,550	1,510	1,200	1,571	197	1,125 / 1,370	LD-T-120-1550

Storage, transportation and stacking tank ST-T



APPLICATION RANGE (PRESSURELESS)

- Storage
- Transportation
- Maturation
- Fermentation
- Processes

Ideal for

- Wine
- Juice
- Must
- Spirits
- Mash
- Non-alcoholic beverages
- Alcoholic beverages

Speidel's ST-T tank for storage, transportation and stacking is truly versatile. Up to three of the tanks can be stacked on one another even when filled. Yet, with the appropriate supplementary equipment they allow even more applications. If ordered for example with mash door and double jacket, the ST-T is ideally suited for the processing of mash.

The stable stainless steel framework is accessible from four sides by forklift / pallet truck. To guarantee even higher safety during transportation by forklift the tanks have additional fork lift receptacles that can be accessed from underneath from two sides. By default, the top end is made of AISI 316 material.

For forklift and pallet truck
transportation

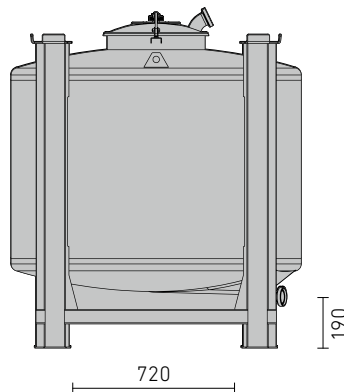
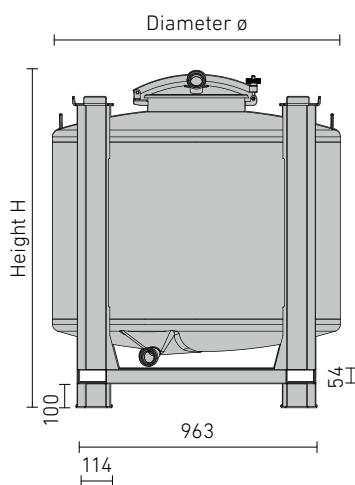




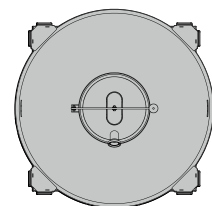
STANDARD EQUIPMENT FOR STORAGE, TRANSPORTATION AND STACKING TANK ST-T

- For non-pressurized use
- Tank shell and tank bottom are made of AISI 304 stainless steel, surface IIIId (2R), marbled outside
- Tank top made of AISI 316 stainless steel, surface IIIId (2R), marbled outside
- Vaulted tank top with lifting lugs
- With filler neck 400 mm, flap lid with outer clamp fastener, with stainless steel vent neck NW 50 DIN 11851 with sealing cap
- Vaulted tank bottom with discharge outlet external thread NW 50 DIN 11851
- With stable stainless steel framework, accessible from four sides by forklift / pallet truck
- Additionally accessible from two sides with forklift receptacles 120x60 mm, internal dimension shape 114x54 mm
- Stackable a maximum of three filled tanks

DIMENSIONS OF STORAGE, TRANSPORTATION AND STACKING TANK ST-T



Please pay attention to the internal dimensions of the forklift profiles



Capacity

liter

1,000

ϕ Tank

mm

1,200

H

mm

1,435

Order No.

ST-T-120-1000

Distilling mash tank FD-B



For high quality distilleries the mash tank FD-B is a must-have. In order to turn fine fruits into fine liquor, the mash needs to be processed professionally. This is where Speidel comes into play, because good mash simply needs a good tank.

The tank's plastic base for transportation and storage guarantees the tank's easy and safe handling. Due to the base the tank is, of course, accessible from underneath by forklift / pallet truck.

APPLICATION RANGE (PRESSURELESS)

- Storage
- Transportation
- Maturation

Ideal for

- Fruit mash
- Wine
- Must
- Spirits

For forklift and pallet truck
transportation





STANDARD EQUIPMENT FOR DISTILLING MASH TANK FD-B

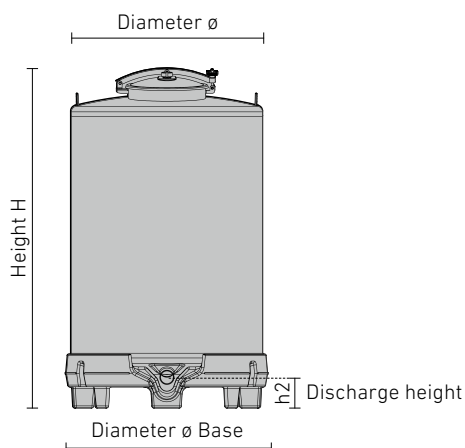
- For pressureless application
- AISI 304 stainless steel, surface IIIId (2R), marbled outside
- With lifting lugs
- Vaulted, stable tank top with filler neck NW 400 mm
- Up to tank- ϕ of 820 mm arranged in the centre of the tank top

- From tank- ϕ of 1,000 mm upwards arranged up-front in tank top
- Flap lid with outer clamp fastener, stainless steel vent neck AGG 1 1/2" (BSP) with sealing cap to hold fermentation lock and bung

Bottom outlet


- Discharge neck NW 65 with outlet external thread G 2 1/2" (BSP)
- PE-transportation and storage base, accessible by forklift / pallet truck

DIMENSIONS OF DISTILLING MASH TANK FD-B



Capacity	ϕ Tank	ϕ Base	H	h2	Order No.
liter	mm	mm	mm	mm	
525	820	873	1,440	160	FD-B-082-0525
625	820	873	1,635	160	FD-B-082-0625
750	820	873	1,898	160	FD-B-082-0750
1,050	1,000	1,054	1,810	135	FD-B-100-1050
1,850	1,200	1,256	2,075	115	FD-B-120-1850

Winery Franz Keller, Vogtsburg Oberbergen, Germany



“The weld seams are particularly worth mentioning. Just check them with your hands. We had a competitor on location who had a close look at the seams and he had to admit that they are unique.”

Production manager Uwe Barnickel

You can find the whole customer story here:



Red wine mash tank / variable capacity storage tank FO-M



Speidel's FO-M tank is actually two tanks in one. Basically it is a typical variable capacity storage tank, but since it is equipped with long legs, floating lid, crane and mash door the FO-M is attractive both from an economic and a practical point of view. It

can, indeed, be used as mash tank or variable capacity storage tank.

If combined with a mobile plunger, the FO-M offers even another application. When you discover its flexibility, you won't look back.

Variable capacity tank and
mash fermentation tank in one





STANDARD EQUIPMENT FOR RED WINE MASH TANK / VARIABLE CAPACITY WINE STORAGE TANK FO-M

- For non-pressurized use
- AISI 304 stainless steel, surface IIIId (2R), marbled outside
- Tank open on top with strengthening rim
- Standing on three long legs
- External liter scale
- Floating lid made of AISI 304 stainless steel with inflatable sealing tube, air hose, air pump and manometer
- Crane made of AISI 304 stainless steel with wire rope for floating lid

Racking outlet

- Reinforcing plate with drilled hole \varnothing 48 mm (to hold flap valve Gr. 37 or weld-on thread NW 40, NW 50 DIN 11851)

Mash outlet










- Up to tank \varnothing of 1,400 mm mash outlet $W=310$ mm \times $H=420$ mm at the bottom with door that opens in outward direction (the door is left hinged; door handle on the right)

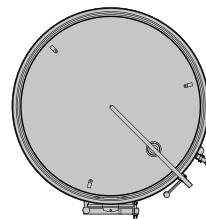
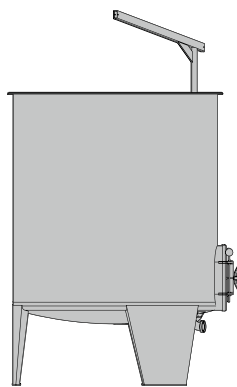
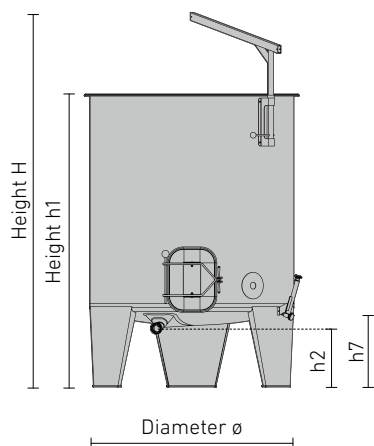
- From tank- \varnothing of 1,600 mm mash outlet $W=400$ mm \times $H=530$ mm at the bottom with door that opens in outward direction (the door is left hinged; door handle on the right)

Bottom outlet

- Vaulted, stable tank bottom with integrally moulded forward downslope for complete draining, Total outlet neck with external thread NW 50 DIN 11851

SET-UP RED WINE MASH TANK / VARIABLE CAPACITY STORAGE TANK FO-M

Item		Order No.
	<p>Red wine mash tank / variable capacity storage tank FO-M-140-2200 liter</p> <ul style="list-style-type: none"> · h1 = 2,010 mm, H = 2,556 mm, · $H_{\text{compl.}} = 2,556 \text{ mm (H)} + \text{approx. } 100 \text{ mm (height compensation)} = \text{approx. } 2,656 \text{ mm}$ · Standard equipment as on page 77 	FO-140 V0135
	<p>Sampling (page 179)</p> <ul style="list-style-type: none"> · With weld-on thread NW 10 DIN 11851 · With sampling tap NW 10 DIN 11851 	PE-100A 64949
	<p>Racking outlet (page 175)</p> <ul style="list-style-type: none"> · With mounted flap valve Gr. 37 	KA-120I
	<p>Fill level (page 180)</p> <ul style="list-style-type: none"> · With weld-on thread NW 10 DIN 11851 · Mounted fill level indicator NW 10 	FS-130A FS-130H
	<p>Bottom outlet (page 175)</p> <ul style="list-style-type: none"> · With disc valve NW 50 DIN 11851 	65158
	<p>Temperature measurement (page 182)</p> <ul style="list-style-type: none"> · Bi-metal dial thermometer $\varnothing 100 \text{ mm}$, measuring range $-20 \text{ }^{\circ}\text{C}$ to $+60 \text{ }^{\circ}\text{C}$ · Threaded sleeve with locking screw and cap nut NW 10 DIN 11851 	TM-140C
	<p>Heating and cooling jacket (page 130)</p> <ul style="list-style-type: none"> · Double jacket shape A2 2.0 m^2 with welded gland thread G 1" for connection to available warm water / cold water source · Version 1, connection position A2 	1A2
	<p>Juice extractor sieve with large surface (page 193)</p> <ul style="list-style-type: none"> · Easily removable · With juice extraction on tank shell NW 50 DIN 11851 · With ball valve NW 50 DIN 11851 	ESS-7 65158
	<p>Adjustable feet (page 186)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (H = + approx. 100 mm) 	46125

DIMENSIONS OF RED WINE MASH TANK / VARIABLE CAPACITY STORAGE TANK FO-M

Legend

- h1 = Tank height
h2 = Discharge height for bottom outlet
h7 = Discharge height for mash flap
H = Height with crane

Capacity liter	ø mm	h1 mm	h2 mm	h7 mm	H mm	Order No.
1,100	1,000	2,010	429	520	2,435	FO-100 V0113
1,600	1,200	2,007	406	520	2,532	FO-120 V0097
2,200	1,400	2,006	408	520	2,556	FO-140 V0135
3,300	1,400	2,744	408	520	3,294	FO-140 V0136
2,850	1,600	2,006	363	520	2,646	FO-160 V0140
3,850	1,600	2,494	363	520	3,134	FO-160 V0141
4,800	1,600	2,994	363	520	3,634	FO-160 V0142
5,800	1,600	3,494	363	520	4,134	FO-160 V0143
6,800	1,600	3,982	363	520	4,622	FO-160 V0144
7,700	1,600	4,482	363	520	5,122	FO-160 V0145
8,700	1,600	4,982	363	520	5,622	FO-160 V0146
9,700	1,600	5,470	363	520	6,110	FO-160 V0147
3,700	1,800	2,019	361	520	2,694	FO-180 V0052
4,900	1,800	2,507	361	520	3,182	FO-180 V0053
6,100	1,800	3,007	361	520	3,682	FO-180 V0054
7,400	1,800	3,507	361	520	4,182	FO-180 V0055
8,600	1,800	3,995	361	520	4,670	FO-180 V0056
9,800	1,800	4,495	361	520	5,170	FO-180 V0057
11,000	1,800	4,995	361	520	5,670	FO-180 V0058
12,200	1,800	5,483	361	520	6,158	FO-180 V0059
4,500	2,000	2,009	321	520	2,709	FO-200 V0062
6,000	2,000	2,497	321	520	3,197	FO-200 V0063
7,600	2,000	2,997	321	520	3,697	FO-200 V0064
9,100	2,000	3,497	321	520	4,197	FO-200 V0065
10,600	2,000	3,985	321	520	4,685	FO-200 V0066
12,200	2,000	4,485	321	520	5,185	FO-200 V0067
13,800	2,000	4,985	321	520	5,685	FO-200 V0068
15,200	2,000	5,473	321	520	6,173	FO-200 V0069

Tank-ø 1,600 mm: up from 6,800 liter with box shaped legs as standard
Tank-ø 1,800 mm: up from 8,600 liter with box shaped legs as standard
Tank-ø 2,000 mm: up from 10,600 liter with box shaped legs as standard
Tank-ø 2,200 mm + 2,400 mm: with box shaped legs in general

* Also deliverable with the useful PE-base for transportation and storage instead of sturdy legs (see page 186)

RED WINE MASH TANK / VARIABLE CAPACITY STORAGE TANK FO-M: PE-TRANSPORTATION / STORAGE BASE


Capacity liter	ø mm	h1 mm	h2 mm	h7 mm	H mm	Order No.
1,100	1,000	1,718	135	225	2,145	FO-100 V220
1,600	1,200	1,718	115	225	2,245	FO-120 V212

Mobile plunger



The mobile plunger complements the red wine mash tank FO-M perfectly. Some of our customers have several FO-Ms and one mobile plunger that can be used for all of them.

New version with floating lid

The mobile plunger is equipped with a floating lid for reliable sealing and with the well-tried Speidel immersion system for the gentle mash processing in flexible use. It can be moved with a forklift and needs to be fixed with a fastener made of stainless steel.

Regulation is carried out either by means of a time- / interval control system or by means of a manual on / off system.



STANDARD EQUIPMENT FOR MOBILE PLUNGER

- For non-pressurized use
- Floating lid with Speidel's tried and tested plunging system with sealing hose
- Stainless steel forklift profiles 140x80 mm for transportation, internal dimension shape 134 x 74 mm
- Stainless steel fastener for fixation
- Pneumatic cylinder, flange mounted on the reinforced lid, plunger rod and immersion unit made of stainless steel
- Immersion depth 1,000 mm

OPTIONS MOBILE PLUNGER

Time- / Interval control system

- Small, electronic control cabinet with time and interval control system, connection 220 V, 50 Hz, IP 44

- Immersion time and pause time continuously variable

Manually

- Operating controlled manually, by pressurised air with on / off switch as low-priced alternative without electricity supply

SYSTEM REQUIREMENTS MOBILE PLUNGER

Compressor

- Compressor volume at least 90 liter
- Fan efficiency 500 liter / minimum at 6 bar
- The compressor's pressurised air

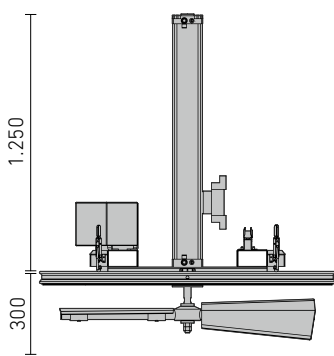
must be cleaned with an air preparation unit!

- We recommend the following air preparation unit: Parker G ½" Order No. 90476 (see accessories page 194)

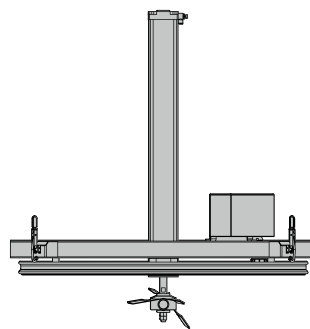
Required air mass

- Immersion depth 1,000 mm 12.3 liter / lifting force

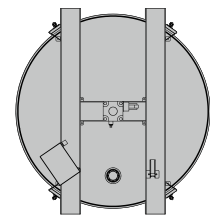
MOBILE PLUNGER

**Capacity**

From tank ø 1,000 mm 1,100 liter capacity
 From tank ø 1,200 mm 1,600 liter capacity
 From tank ø 1,400 mm 2,200 liter capacity
 From tank ø 1,400 mm 3,300 liter capacity
 From tank ø 1,600 mm 2,850 liter capacity
 From tank ø 1,600 mm 3,850 liter capacity
 From tank ø 1,800 mm 4,900 liter capacity
 From tank ø 2,000 mm 6,000 liter capacity

**Order No.
Time / Intervall regulation**

46250
 46260
 46270
 46270
 46280
 46280
 46290
 46300

**Order No.
manual**

46310
 46320
 46330
 46330
 46340
 46340
 46350
 46360

Please note: installation space + 500 mm above tank incl. mobile plunger.



Red wine tank with mash plunger FD-MT

OUR ADVANTAGES

- Gentle processing of the grape material
- High colour and aroma extraction
- Single systems can be combined
- State-of-the-art technology
- Low content of sludge
- Optional grape seed output
- Controllable cooling / heating of the tanks
- Cooperation with wine growing institutes
- Tried and tested for generations

The immersion of the marc executed by Speidel's red wine mash plunger has been inspired by the typical manual pushing that is still practised today. Due to the low mechanic pressure the grapes are almost undamaged. This way – and despite the greatest possible extraction of the mash – a low sludge content is achieved.

A reinforced pneumatic cylinder moves the immersion unit up and down. At the moment of the immersion, namely when 'impacting' the marc, two cone-shaped folding wings facing each other put themselves in a flat position and immerse the grapes into the juice.

When moved upwards the folding wings adopt an inclined position and generate a twisting effect of approx. 30°. This is repeated until the entire marc is fully disintegrated, immersed and drenched with the must.

The immersion and interval times can be pre-selected at your convenience. This grants the winemaker the opportunity to produce individual and complex red wines. The system itself is simple and highly effective: spacious installations that could cause sedimentary depositions or dirt corners are not required.

STANDARD EQUIPMENT FOR RED WINE MASH PLUNGER FD-MT

- For non-pressurized use

Tank top

- Up to tank- \emptyset of 2,000 mm made of AISI 316 stainless steel, surface III d (2R), marbled outside
- From tank- \emptyset of 2,200 mm upwards made of AISI 316 stainless steel, surface III d (2R) / III c (2B)
- Ladder safety bow, lifting lugs

Tank shell

- Made of AISI 304 stainless steel, surface III d (2R), marbled outside

Tank Bottom

- Up to tank- \emptyset of 2,000 mm made of AISI 304 stainless steel, surface III d (2R), marbled outside
- From tank- \emptyset of 2,200 mm upwards made of AISI 304 stainless steel, surface III d (2R) / III c (2B)
- Free standing on welded box-shaped legs

Filler Neck

- Filler neck NW 400, located in tank top with an upright forward position (tank top with bead extrusion for complete ventilation)
- Flap lid with vent neck NW 50 Rd 78 x 1/6"

Temperature measurement

- Weld-on thread NW 10 DIN 11851
- Threaded sleeve with locking screw and cap nut NW 10 DIN 11851
- Bi-metal dial thermometer \emptyset 100 mm, measurement range -20 °C to +60 °C

Sampling

- Weld-on thread NW 20 DIN 11851
- Sampling tap with cap nut NW 20 DIN 11851

Racking outlet

- Reinforced plate with drilled hole \emptyset 48 mm (to hold flap valve or weld-on thread NW 50 DIN 11851)

Juice total outlet / -filling

- Welded-on neck NW 65 DIN 11851

Mash immersion system

- Electronic control system (stainless steel control cabinet, by default located on the right), Connection 220V, 50 Hz, IP 44
- Immersion time and pause time inverter controlled
- Pneumatic cylinder flange mounted on the reinforced top
- Piston rod and immersion unit made of stainless steel



SYSTEM REQUIREMENTS FOR RED WINE MASH PLUNGER FD-MT

Compressor

- Tank volume minimum 90 liter
- Fan efficiency 500 liter / minimum at 6 bar
- The compressor's pressurised air must be prepared with an air preparation unit!
- We recommend the following air preparation unit: Parker G ½" Order No. 90476 (see accessories page 194)

Required air mass

- Immersion depth 1,000 mm 12.3 liter / lifting force
- Immersion depth 1,250 mm 15.3 liter / lifting force
- Immersion depth 1,500 mm 18.3 liter / lifting force
- Immersion depth 1,750 mm 21.4 liter / lifting force

OPTIONS FOR RED WINE MASH PLUNGER FD-MT

FD-MTTK: Mash bottom outlet and hinged door

- Mash W= 530 mm x H= 400 mm, with outwards opening hinged door: the door is left hinged; door handle on the right (extract a sufficient amount of juice in order to avoid the emission of wine while opening)
- Discharge height X= 580 mm

FD-MTAK: Automatic mash release and hinged door

- Mash W= 530 mm x H= 400 mm, with outwards opening hinged door: the door is left hinged; door handle on the right (extract a sufficient amount of juice in order to avoid the emission of wine while opening)
- Stainless steel remover with gear motor (approx. 4 rot. / min), electricity supply 380 V, 50 Hz
- Discharge height A= see chart
- Tank bottom made of AISI 304 stainless steel, surface IIIc (2B)











FD-MTTS: Mash bottom outlet and slide feed proportioning

- Mash bottom outlet W= 530 mm x H= 400 mm with slide feed proportioning, easy to dose easy, also for thin mash release
- Discharge height X= 520 mm

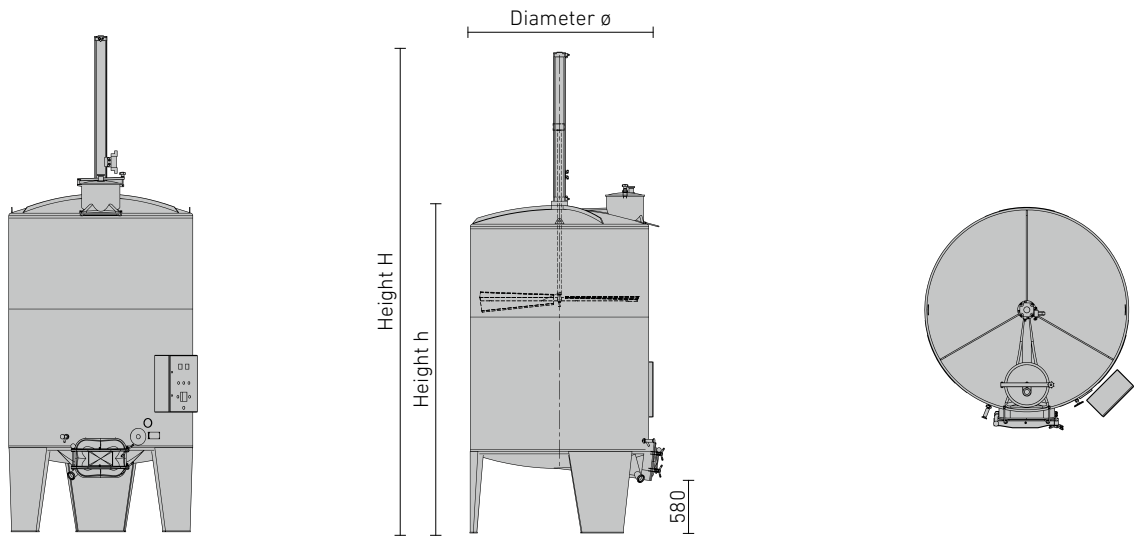
FD-MTAS: Automatic mash release and slide feed proportioning

- Mash outlet W= 530 mm x H= 400 mm, with slide feed proportioning, easy to dose, also for thin mash release
- Stainless steel remover with gear motor (approx. 4 rot. / min), electricity supply 380 V, 50 Hz
- Discharge height B= see chart
- Tank bottom made of AISI 304 stainless steel, surface IIIc (2B)

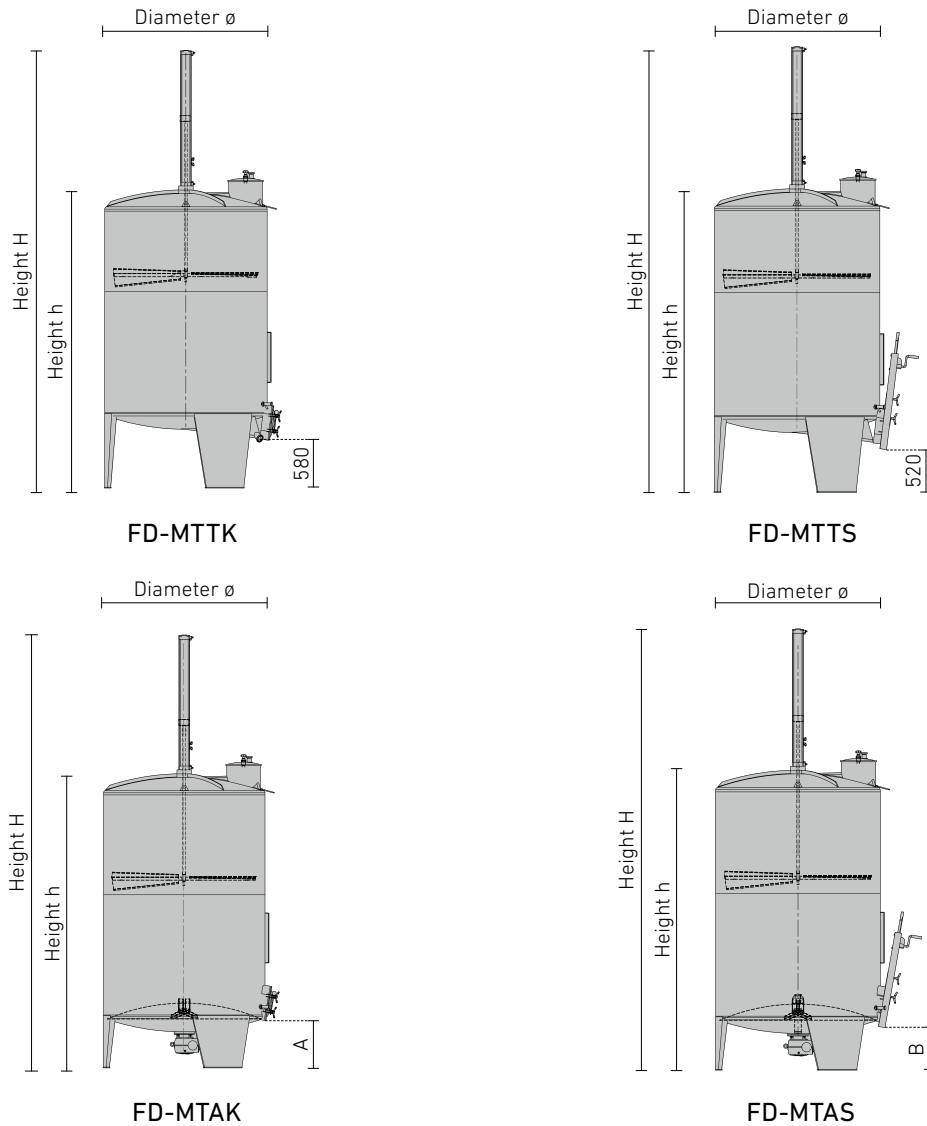
SET-UP EXAMPLE FOR RED WINE MASH PLUNGER FD-MTTK

Item	Order No.
	<p>Red wine mash plunger with bottom outlet and hinged door FD-MTTK-240-11200</p> <ul style="list-style-type: none"> · h = 3,570 mm, H = 5,330 mm, · $H_{\text{compl.}} = 5,330 \text{ mm (H)} + \text{approx. } 100 \text{ mm (height compensation)} = \text{approx. } 5,430 \text{ mm}$ · Standard equipment as on page 83 <p style="text-align: right;">FD-MTTK-240-11200</p>
	<p>Racking outlet (page 175)</p> <ul style="list-style-type: none"> · Welded gland with thread NW 50 · With ball valve NW 50 DIN 11851 <p style="text-align: right;">KA-120D 65158</p>
	<p>Fill level (page 180)</p> <ul style="list-style-type: none"> · Fill level indicator NW 20 mounted <p style="text-align: right;">FS-130X</p>
	<p>Juice total outlet / -filling (page 175)</p> <ul style="list-style-type: none"> · With ball valve NW 65 DIN 11851 <p style="text-align: right;">65159</p>
	<p>Heating and cooling jacket (page 130)</p> <ul style="list-style-type: none"> · Double jacket B6 7,4 m² with welded gland thread G 1" · for the connection to available warm water / cold water sources · Version 1, layout 63, connection position B6 <p style="text-align: right;">1B6</p>
	<p>Automatic temperature control with target indicator and actual indicator (page 192)</p> <ul style="list-style-type: none"> · Mash heating / cooling via local warm water / cold water source is automatically regulated according to target value input by the control system via magnet valve <p style="text-align: right;">DMS-1</p>
	<p>Juice pumpover (page 188)</p> <ul style="list-style-type: none"> · Stainless steel pipeline NW 50 with self-rotating sprinkling system with self-rotating sprinkling system and thread NW 50 DIN 11851 · With ball valve NW 50 DIN 11851 <p style="text-align: right;">ÜF-2 65158</p>
	<p>Three juice extracting sieves with large surface (page 193)</p> <ul style="list-style-type: none"> · Easily removable · With juice extraction on tank shell NW 50 DIN 11851 · With ball valve NW 50 DIN 11851 <p style="text-align: right;">ESS-3 65158</p>
	<p>Adjustable feet (page 186)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (H = + approx. 100 mm) <p style="text-align: right;">46129</p>
	<p>Maintenance unit mash plunger (page 194)</p> <ul style="list-style-type: none"> · Parker G 1/2" <p style="text-align: right;">90476</p>

DIMENSIONS OF RED WINE MASH PLUNGER FD-MTTK



DIMENSIONS OF RED WINE MASH PLUNGER FD-MTTK / FD-MTTS / FD-MTAK / FD-MTAS



Please note: installation space $H + 500$ mm for installation of cylinder and motor!

RED WINE MASH PLUNGER FD-MTTK BOTTOM OUTLET AND HINGED DOOR
 RED WINE MASH PLUNGER FD-MTTS BOTTOM OUTLET AND SLIDE FEED PROPORTIONING

Capacity	Mash fill quantity	Immersion depth	ø	h	H	Legs	Order No.	Order No.
liter	% max. / min.	mm	mm	mm	mm	pieces	MTTK	MTTS
5,300	75/45	1,000	2,000	2,667	3,883	3	FD-MTTK-200- 5300	FD-MTTS-200- 5300
6,000	75/50	1,000	2,000	2,917	4,133	3	FD-MTTK-200- 6000	FD-MTTS-200- 6000
6,800	75/50	1,250	2,000	3,155	4,621	3	FD-MTTK-200- 6800	FD-MTTS-200- 6800
7,600	75/50	1,250	2,000	3,405	4,871	3	FD-MTTK-200- 7600	FD-MTTS-200- 7600
8,400	75/45	1,500	2,000	3,655	5,371	3	FD-MTTK-200- 8400	FD-MTTS-200- 8400
9,200	75/50	1,500	2,000	3,905	5,621	3	FD-MTTK-200- 9200	FD-MTTS-200- 9200
10,000	75/55	1,500	2,000	4,155	5,871	3	FD-MTTK-200- 10000	FD-MTTS-200- 10000
10,000	75/50	1,000	2,400	3,320	4,536	4	FD-MTTK-240-10000	FD-MTTS-240-10000
11,200	75/50	1,250	2,400	3,570	5,036	4	FD-MTTK-240-11200	FD-MTTS-240-11200
12,300	75/50	1,250	2,400	3,820	5,286	4	FD-MTTK-240-12300	FD-MTTS-240-12300
13,500	75/45	1,500	2,400	4,070	5,786	4	FD-MTTK-240-13500	FD-MTTS-240-13500
14,500	75/50	1,500	2,400	4,320	6,036	4	FD-MTTK-240-14500	FD-MTTS-240-14500
15,500	75/55	1,500	2,400	4,570	6,286	4	FD-MTTK-240-15500	FD-MTTS-240-15500
16,500	75/55	1,750	2,400	4,820	6,786	4	FD-MTTK-240-16500	FD-MTTS-240-16500
18,000	75/55	1,750	2,400	5,070	7,036	4	FD-MTTK-240-18000	FD-MTTS-240-18000
19,000	75/60	1,750	2,400	5,320	7,286	4	FD-MTTK-240-19000	FD-MTTS-240-19000
20,000	75/60	1,750	2,400	5,570	7,536	4	FD-MTTK-240-20000	FD-MTTS-240-20000
17,000	75/50	1,250	2,800	3,920	5,386	4	FD-MTTK-280-17000	FD-MTTS-280-17000
18,500	75/50	1,500	2,800	4,170	5,886	4	FD-MTTK-280-18500	FD-MTTS-280-18500
20,000	75/50	1,500	2,800	4,420	6,136	4	FD-MTTK-280-20000	FD-MTTS-280-20000
21,500	75/60	1,500	2,800	4,670	6,386	4	FD-MTTK-280-21500	FD-MTTS-280-21500
23,000	75/55	1,750	2,800	4,920	6,886	4	FD-MTTK-280-23000	FD-MTTS-280-23000
24,500	75/55	1,750	2,800	5,170	7,136	4	FD-MTTK-280-24500	FD-MTTS-280-24500
26,000	75/60	1,750	2,800	5,420	7,386	4	FD-MTTK-280-26000	FD-MTTS-280-26000
27,500	75/60	1,750	2,800	5,670	7,636	4	FD-MTTK-280-27500	FD-MTTS-280-27500
29,400	75/60	1,750	2,800	5,920	7,886	4	FD-MTTK-280-29400	FD-MTTS-280-29400

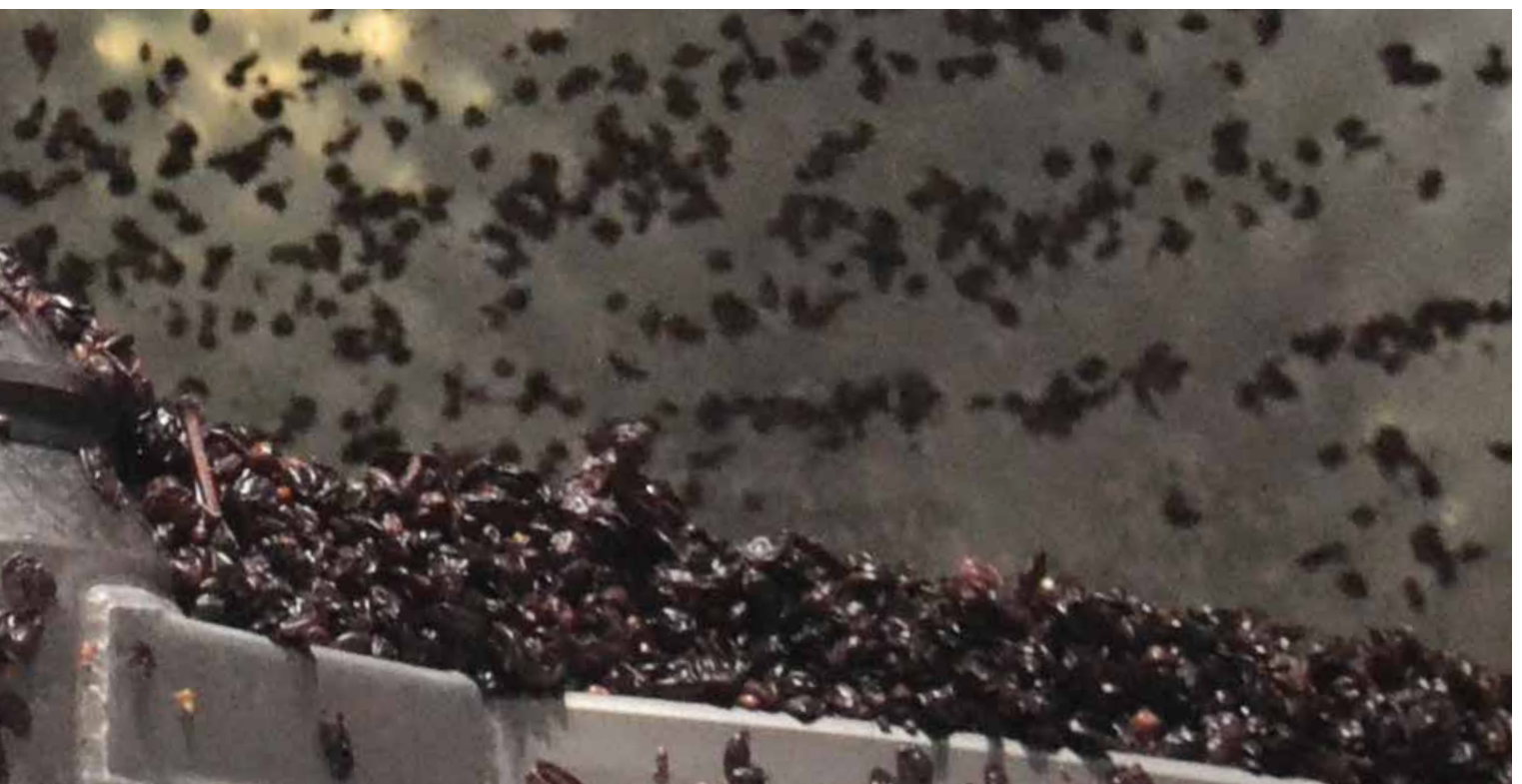
Convenient manual mash release



RED WINE MASH PLUNGER FD-MTAK WITH AUTOMATIC MASH RELEASE AND HINGED DOOR
RED WINE MASH PLUNGER FD-MTAS WITH AUTOMATIC MASH RELEASE AND SLIDE FEED PROPORTIONING

Capacity liter	Mash fill quantity % max./min.	Immersion depth mm	ø mm	h mm	H mm	Legs pieces	Legs Height A/B	Order No.	
								MTAK	MTAS
6,300	75 / 50	1,000	2,000	2,899	4,032	3	580 / 520	FD-MTAK-200 -6300	FD-MTAS-200 -6300
7,000	75 / 50	1,250	2,000	3,149	4,532	3	580 / 520	FD-MTAK-200 -7000	FD-MTAS-200 -7000
7,800	75 / 50	1,250	2,000	3,399	4,782	3	580 / 520	FD-MTAK-200 -7800	FD-MTAS-200 -7800
8,500	75 / 45	1,500	2,000	3,649	5,282	3	580 / 520	FD-MTAK-200 -8500	FD-MTAS-200 -8500
9,300	75 / 50	1,500	2,000	3,899	5,532	3	580 / 520	FD-MTAK-200 -9300	FD-MTAS-200 -9300
10,000	75 / 50	1,500	2,000	4,149	5,782	3	580 / 520	FD-MTAK-200-10000	FD-MTAS-200-10000
10,000	75 / 40	1,250	2,400	3,400	4,930	4	740 / 670	FD-MTAK-240-10000	FD-MTAS-240-10000
11,200	75 / 50	1,250	2,400	3,650	5,180	4	740 / 670	FD-MTAK-240-11200	FD-MTAS-240-11200
12,300	75 / 45	1,500	2,400	3,900	5,680	4	740 / 670	FD-MTAK-240-12300	FD-MTAS-240-12300
13,500	75 / 50	1,500	2,400	4,150	5,930	4	740 / 670	FD-MTAK-240-13500	FD-MTAS-240-13500
14,500	75 / 55	1,500	2,400	4,400	6,180	4	740 / 670	FD-MTAK-240-14500	FD-MTAS-240-14500
15,500	75 / 55	1,750	2,400	4,650	6,680	4	740 / 670	FD-MTAK-240-15500	FD-MTAS-240-15500
16,500	75 / 55	1,750	2,400	4,900	6,930	4	740 / 670	FD-MTAK-240-16500	FD-MTAS-240-16500
18,000	75 / 60	1,750	2,400	5,150	7,180	4	740 / 670	FD-MTAK-240-18000	FD-MTAS-240-18000
19,000	75 / 60	1,750	2,400	5,400	7,430	4	740 / 670	FD-MTAK-240-19000	FD-MTAS-240-19000
15,500	75 / 50	1,250	2,800	3,750	5,280	4	760 / 685	FD-MTAK-280-15500	FD-MTAS-280-15500
17,000	75 / 50	1,500	2,800	4,000	5,780	4	760 / 685	FD-MTAK-280-17000	FD-MTAS-280-17000
18,500	75 / 55	1,500	2,800	4,250	6,030	4	760 / 685	FD-MTAK-280-18500	FD-MTAS-280-18500
20,000	75 / 58	1,500	2,800	4,500	6,280	4	760 / 685	FD-MTAK-280-20000	FD-MTAS-280-20000
21,500	75 / 55	1,750	2,800	4,750	6,780	4	760 / 685	FD-MTAK-280-21500	FD-MTAS-280-21500
23,000	75 / 55	1,750	2,800	5,000	7,030	4	760 / 685	FD-MTAK-280-23000	FD-MTAS-280-23000
24,500	75 / 60	1,750	2,800	5,250	7,280	4	760 / 685	FD-MTAK-280-24500	FD-MTAS-280-24500
26,000	75 / 60	1,750	2,800	5,500	7,530	4	760 / 685	FD-MTAK-280-26000	FD-MTAS-280-26000
27,500	75 / 60	1,750	2,800	5,750	7,780	4	760 / 685	FD-MTAK-280-27500	FD-MTAS-280-27500

Automatic mash release at the push of a button





Red wine mash tank with internal plunger FD-IT

OUR ADVANTAGES

- Little space required
- Gentle processing of the grape material
- High colour and aroma extraction
- Single systems can be combined
- Perfect grape seed output
- Controllable heating / cooling of the tanks
- Tried and tested immersion technique

The mounting of the pneumatic cylinder on the tank top requires more space. In low-ceilinged cellar rooms this can sometimes pose a problem and often there is no possibility to use such tank systems.

Speidel's innovative "internal plunger" solves this problem once and for all. Speidel's well-tried immersion system via pneumatics is an integral part of the tank's interior, thus allowing to reduce the tank's height considerably.

At a comparable total height of the tank systems the reduction of height allows 50 % more capacity.

Due to the new level adjustment of the immersion wings the minimum filling amount can be reduced up to 40 % of mash tank's nominal volume. This way even smaller amounts can be processed.

European patent

STANDARD EQUIPMENT FOR RED WINE MASH INTERNAL PLUNGER FD-IT

- For non-pressurized use

Tank top

- Up to tank- \varnothing 2,000 mm made of AISI 316 stainless steel, surface IIIId (2R)
- From tank- \varnothing of 2,200 mm upwards made of AISI 316 stainless steel, surface IIIId (2R) / IIIc (2B)
- Ladder safety bow, lifting lugs

Tank shell

- Made of AISI 304 stainless steel, surface IIIId (2R), marbled outside

Tank bottom

- Up to tank- \varnothing of 2,000 mm made of AISI 304 stainless steel, surface IIIId (2R)
- From tank- \varnothing of 2,200 mm upwards made of AISI 304 stainless steel, surface IIIId (2R) / IIIc (2B)
- Free-standing on welded-on box-shaped legs

Filler Neck

- Filler neck NW 400, located in tank top with an upright forward position (tank top with bead extrusion for complete ventilation)
- Flap lid with vent neck NW 50 Rd 78 x 1/6"

Temperature measurement

- Weld-on thread NW 10 DIN 11851
- Threaded sleeve with locking screw and cap nut NW 10 DIN 11851
- Bi-metal dial thermometer \varnothing 100 mm, measuring range -20 °C to +60 °C

Sampling

- Weld-on thread NW 20 DIN 11851
- Sampling tap with cap nut NW 20 DIN 11851

Racking outlet

- Reinforcing plate with drilled hole \varnothing 48 mm (to hold flap valve Gr. 37 or weld-on thread NW 50 DIN 11851)

Juice total outlet / -filling

- Welded-on neck NW 65 DIN 11851

Mash immersion system

- Electronic control system (stainless steel control cabinet, by default located on the right)
- Connection 220V, 50Hz, IP 44
- Immersion time and pause time inverter controlled
- Pneumatic cylinder flange-mounted inside on the reinforced top, piston rod and immersion unit made of stainless steel



SYSTEM REQUIREMENTS FOR RED WINE MASH INTERNAL PLUNGER FD-IT

Compressor

- Compressor capacity minimum 90 liter
- Fan efficiency 500 liter / minimum at 6 bar
- The compressor's pressurised air must be cleaned with an air preparation unit!
- We recommend the following air preparation units: Parker G 1/2" Order No. 90476 (see accessories page 194)

Required air mass

- Immersion depth 1,000 mm 12.3 liter / lifting force
- Immersion depth 1,500 mm 18.3 liter / lifting force
- Immersion depth 1,250 mm 15.3 liter / lifting force
- Immersion depth 1,750 mm 21.4 liter / lifting force

OPTIONS FOR RED WINE MASH INTERNAL PLUNGER FD-IT

FD-ITTK: With mash bottom outlet AND hinged door

- Mash bottom outlet W = 530 mm x H = 400 mm, with outwards opening hinged door: the door is left hinged; door handle on the right (extract a sufficient amount of juice in order to avoid the emission of wine while opening)
- Discharge height X = 580 mm

FD-ITAK: Automatic mash release and hinged door

- Mash outlet W = 530 mm x H = 400 mm with outwards opening hinged door: the door is left hinged; door handle on the right (extract a sufficient amount of juice in order to avoid the emission of wine while opening)
- Stainless steel remover with gear motor (approx. 4 U / min), Electricity supply 380 V, 50 Hz
- Discharge height A = see chart
- Tank bottom made of AISI 304 stainless steel, surface IIIc (2B)










FD-ITTS: With mash bottom outlet and slide feed proportionin

- Mash outlet W = 530 mm x H = 400 mm with slide feed proportioning, easy to dose, also for thin mash release
- Discharge height X = 520 mm

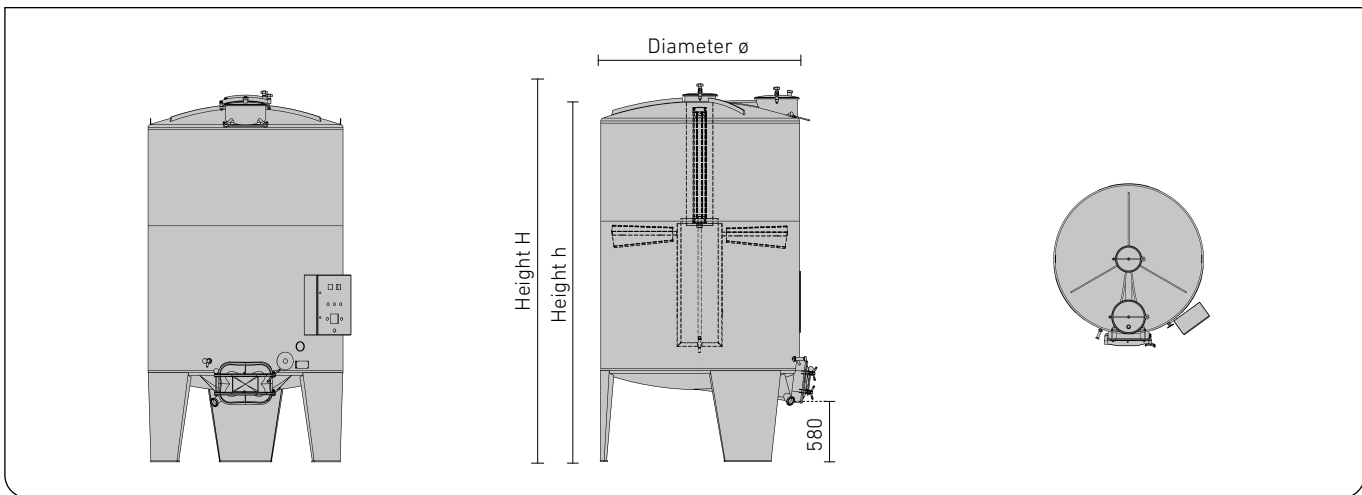
FD-ITAS: Automatic mash release and slide feed proportioning

- Mash outlet W = 530 mm x H = 400 mm with slide feed proportioning, easy to dose, also for thin mash release
- Stainless steel remover with gear motor (approx. 4 rot. / min), electricity supply 380 V, 50 Hz
- Discharge height B = see chart
- Tank bottom made of AISI 304 stainless steel, surface IIIc (2B)

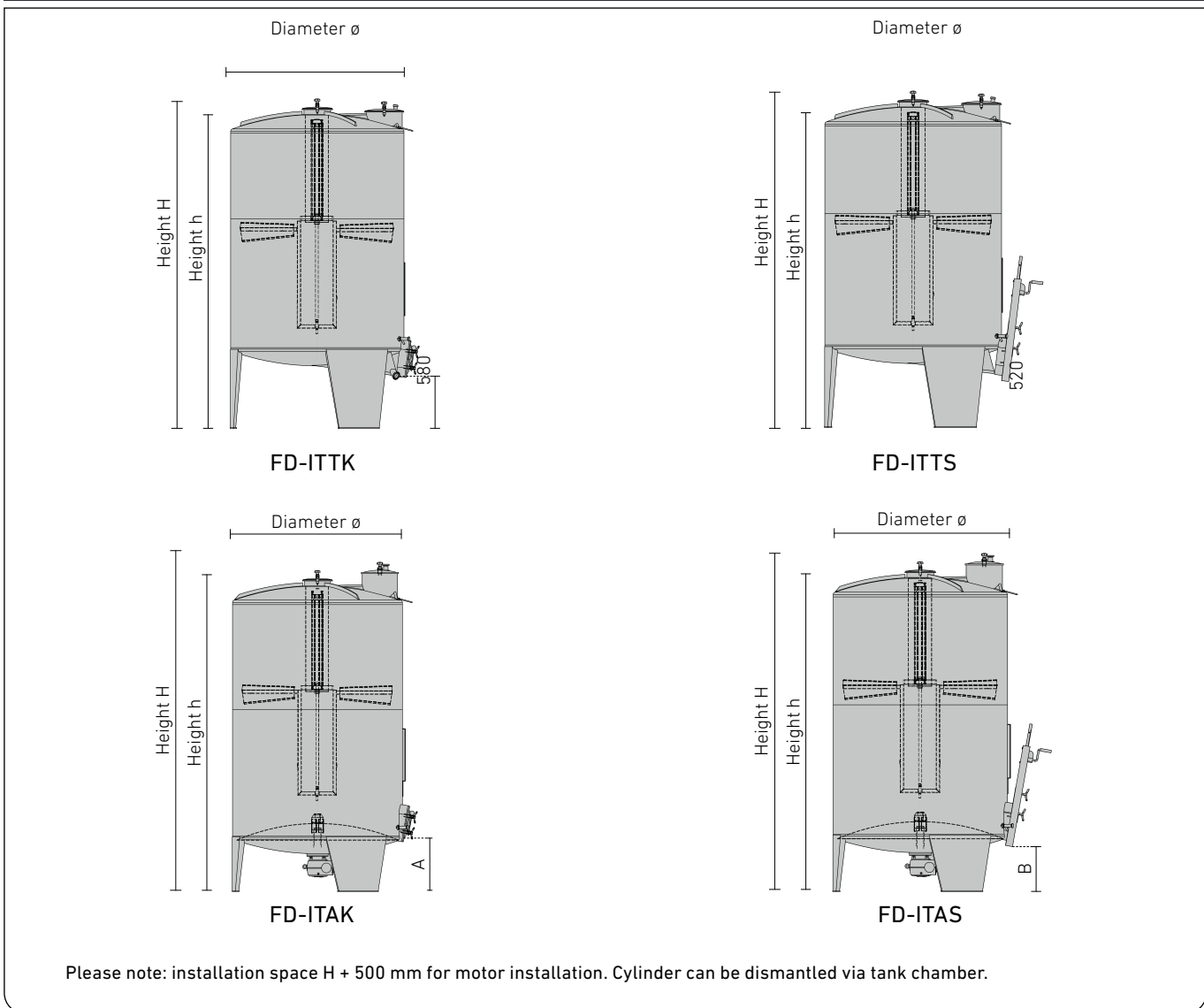
SET-UP EXAMPLE FOR RED WINE MASH INTERNAL PLUNGER FD-ITTS

Item	Order No.
	<p>Red wine mash internal plunger with bottom outlet and slide feed proportioning FD-ITTS-200-10000</p> <ul style="list-style-type: none"> · h = 4,155 mm, H = 4,410 mm, · $H_{\text{compl.}} = 4,410 \text{ mm (H)} + \text{approx. } 100 \text{ mm (height compensation)} = \text{approx. } 4,510 \text{ mm}$ · Standard equipment as on page 89 <p style="text-align: right;">FD-ITTS-200-10000</p>
	<p>Racking outlet (page 175)</p> <ul style="list-style-type: none"> · Welded gland with thread NW 50 · With ball valve NW 50 DIN 11851 <p style="text-align: right;">KA-120D 65158</p>
	<p>Fill level (page 180)</p> <ul style="list-style-type: none"> · Fill level indicator NW 20 mounted <p style="text-align: right;">FS-130W</p>
	<p>Juice total outlet / filling (page 175)</p> <ul style="list-style-type: none"> · With ball valve NW 65 DIN 11851 <p style="text-align: right;">65159</p>
	<p>Heating and cooling jacket (page 130)</p> <ul style="list-style-type: none"> · Double jacket B6 6,2 m² with welded gland onto thread G 1" for the connection to available warm water / cold water sources · Version 1, layout 61, connection position B1 <p style="text-align: right;">1B1</p>
	<p>Automatic temperature control with target indicator and actual indicator (page 192)</p> <ul style="list-style-type: none"> · Mash heating / cooling via local warm water / cold water source is automatically regulated according to target value input by the control system via magnet valve <p style="text-align: right;">DMS-1</p>
	<p>Juice pumlover (page 188)</p> <ul style="list-style-type: none"> · Stainless steel pipeline NW 50 with self-rotating sprinkling system and connection thread connection NW 50 DIN 11851 · With ball valve NW 50 DIN 11851 <p style="text-align: right;">ÜF-4 65158</p>
	<p>Three juice extracting sieves with large surface (page 193)</p> <ul style="list-style-type: none"> · Easily removable · With juice extraction on tank shell NW 50 DIN 11851 · With ball valve NW 50 DIN 11851 <p style="text-align: right;">ESS-3 65158</p>
	<p>Adjustable feet (page 186)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (H = + approx. 100 mm) <p style="text-align: right;">46128</p>
<p>Maintenance unit mash plunger (page 194)</p>	<ul style="list-style-type: none"> · Parker G 1/2" <p style="text-align: right;">90476</p>

DIMENSIONS OF RED WINE MASH INTERNAL FD-ITTK



DIMENSIONS OF RED WINE MASH INTERNAL PLUNGER FD-ITTK / FD-ITTS / FD-ITAK / FD-ITAS



RED WINE MASH INTERNAL PLUNGER FD-ITTK WITH MASH BOTTOM OUTLET AND HINGED DOOR
RED WINE MASH INTERNAL PLUNGER FD-ITTS WITH MASH BOTTOM OUTLET AND SLIDE FEED PROPORTIONING

Capacity	Mash fill quantity	Immersion depth	ø	h	H	Legs	Order No.	Order No.
liter	% max. / min.	mm	mm	mm	mm	pieces	ITTK	ITTS
6,000	75 / 40	750	2,000	2,905	3,160	3	FD-ITTK-200- 6000	FD-ITTS-200- 6000
6,800	75 / 40	750	2,000	3,155	3,410	3	FD-ITTK-200- 6800	FD-ITTS-200- 6800
7,600	75 / 40	1,000	2,000	3,405	3,660	3	FD-ITTK-200- 7600	FD-ITTS-200- 7600
8,400	75 / 40	1,000	2,000	3,655	3,910	3	FD-ITTK-200- 8400	FD-ITTS-200- 8400
9,200	75 / 40	1,250	2,000	3,905	4,160	3	FD-ITTK-200- 9200	FD-ITTS-200- 9200
10,000	75 / 40	1,250	2,000	4,155	4,410	3	FD-ITTK-200- 10000	FD-ITTS-200- 10000
11,200	75 / 40	1,000	2,400	3,570	3,875	4	FD-ITTK-240-11200	FD-ITTS-240-11200
12,300	75 / 40	1,000	2,400	3,820	4,125	4	FD-ITTK-240-12300	FD-ITTS-240-12300
13,500	75 / 40	1,250	2,400	4,070	4,375	4	FD-ITTK-240-13500	FD-ITTS-240-13500
14,500	75 / 40	1,250	2,400	4,320	4,625	4	FD-ITTK-240-14500	FD-ITTS-240-14500
15,500	75 / 40	1,500	2,400	4,570	4,875	4	FD-ITTK-240-15500	FD-ITTS-240-15500
16,500	75 / 40	1,500	2,400	4,820	5,125	4	FD-ITTK-240-16500	FD-ITTS-240-16500
18,000	75 / 40	1,750	2,400	5,070	5,375	4	FD-ITTK-240-18000	FD-ITTS-240-18000
19,000	75 / 40	1,750	2,400	5,320	5,625	4	FD-ITTK-240-19000	FD-ITTS-240-19000
20,000	75 / 40	1,750	2,400	5,570	5,875	4	FD-ITTK-240-20000	FD-ITTS-240-20000
17,000	75 / 40	1,000	2,800	3,920	4,305	4	FD-ITTK-280-17000	FD-ITTS-280-17000
18,500	75 / 40	1,250	2,800	4,170	4,555	4	FD-ITTK-280-18500	FD-ITTS-280-18500
20,000	75 / 40	1,250	2,800	4,420	4,805	4	FD-ITTK-280-20000	FD-ITTS-280-20000
21,500	75 / 40	1,500	2,800	4,670	5,055	4	FD-ITTK-280-21500	FD-ITTS-280-21500
23,000	75 / 40	1,500	2,800	4,920	5,305	4	FD-ITTK-280-23000	FD-ITTS-280-23000
24,500	75 / 40	1,750	2,800	5,170	5,555	4	FD-ITTK-280-24500	FD-ITTS-280-24500

Convenient manual mash release



RED WINE MASH INTERNAL PLUNGER FD-ITAK WITH AUTOMATIC MASH RELEASE AND HINGED DOOR
RED WINE MASH INTERNAL PLUNGER FD-ITAS WITH AUTOMATIC MASH RELEASE AND SLIDE FEED PROPORTIONING

Capacity liter	Mash fill quantity % max./min.	Immersion depth mm	ø mm	h mm	H mm	Legs pieces	Discharge height A/B	Order No.	
								ITAK	ITAS
7,000	75/40	750	2,000	3,149	3,400	3	580/520	FD-ITAK-200- 7000	FD-ITAS-200- 7000
7,800	75/40	750	2,000	3,399	3,650	3	580/520	FD-ITAK-200- 7800	FD-ITAS-200- 7800
8,500	75/40	1,000	2,000	3,649	3,900	3	580/520	FD-ITAK-200- 8500	FD-ITAS-200- 8500
9,300	75/40	1,000	2,000	3,899	4,150	3	580/520	FD-ITAK-200- 9300	FD-ITAS-200- 9300
10,000	75/40	1,250	2,000	4,149	4,400	3	580/520	FD-ITAK-200- 10000	FD-ITAS-200- 10000
10,000	75/40	750	2,400	3,400	3,705	4	740/670	FD-ITAK-240- 10000	FD-ITAS-240-10000
11,200	75/40	750	2,400	3,650	3,955	4	740/670	FD-ITAK-240- 11200	FD-ITAS-240-11200
12,300	75/40	1,000	2,400	3,900	4,205	4	740/670	FD-ITAK-240- 12300	FD-ITAS-240-12300
13,500	75/40	1,000	2,400	4,150	4,455	4	740/670	FD-ITAK-240- 13500	FD-ITAS-240-13500
14,500	75/40	1,250	2,400	4,400	4,705	4	740/670	FD-ITAK-240- 14500	FD-ITAS-240-14500
15,500	75/40	1,250	2,400	4,650	4,955	4	740/670	FD-ITAK-240- 15500	FD-ITAS-240-15500
16,500	75/40	1,250	2,400	4,900	5,205	4	740/670	FD-ITAK-240- 16500	FD-ITAS-240-16500
18,000	75/40	1,500	2,400	5,150	5,455	4	740/670	FD-ITAK-240- 18000	FD-ITAS-240-18000
19,000	75/40	1,750	2,400	5,400	5,705	4	740/670	FD-ITAK-240- 19000	FD-ITAS-240-19000
15,500	75/40	750	2,800	3,750	4,135	4	760/685	FD-ITAK-280- 15500	FD-ITAS-280-15500
17,000	75/40	1,000	2,800	4,000	4,385	4	760/685	FD-ITAK-280- 17000	FD-ITAS-280-17000
18,500	75/40	1,000	2,800	4,250	4,635	4	760/685	FD-ITAK-280- 18500	FD-ITAS-280-18500
20,000	75/40	1,250	2,800	4,500	4,885	4	760/685	FD-ITAK-280- 20000	FD-ITAS-280-20000
21,500	75/40	1,250	2,800	4,750	5,135	4	760/685	FD-ITAK-280- 21500	FD-ITAS-280-21500
23,000	75/40	1,500	2,800	5,000	5,385	4	760/685	FD-ITAK-280- 23000	FD-ITAS-280-23000
24,500	75/40	1,500	2,800	5,250	5,635	4	760/685	FD-ITAK-280- 24500	FD-ITAS-280-24500

Automatic mash release at the push of a button



Red wine mash flooder FD-MÜ



Speidel's FD-MÜ is an upright standing red wine mash fermentation tank with a simple but efficient technology. After the fermentation has started and a marc cake has formed about half of the content is discharged into an interim tank. The marc cake descends to the ground, breaks into pieces and is 'opened' by a system of rods.

Afterwards the juice is pumped in again via a self-rotating sprinkling system and the smashed marc cake is flooded. The pigments are washed out. This procedure is repeated several times. The principle of the 'remontage' or reassembly has been practised successfully all over the world.

OUR ADVANTAGES

- State-of-the-art technology
- Efficient, hygienic distribution system
- Marc breakers included
- Gentle processing of the grape material
- High colour and aroma extraction
- Ideally suited for the combination with other systems
- Permanently installed controllable pump as option
- Optional grape seed output
- Controllable heating / cooling of the tanks
- Experience rooted in tradition



STANDARD EQUIPMENT FOR RED WINE MASH FLOODER FD-MÜ

- For non-pressurized use

Tank top

- Up to tank- \varnothing of 2,000 mm made of AISI 316 stainless steel, surface IIIId (2R), marbled outside
- From tank- \varnothing of 2,200 mm upwards made of AISI 316 L / 316 stainless steel surface IIIId (2R) / IIIc (2B)
- Ladder safety bow, lifting lugs

Tank shell

- Made of AISI 304 stainless steel, surface IIIId (2R), marbled outside

Tank bottom

- Up to tank- \varnothing of 2,000 mm made of AISI 304 stainless steel, surface IIIId (2R), marbled outside
- From tank- \varnothing of 2,200 mm upwards made of AISI 304 stainless steel, surface IIIId (2R) / IIIc (2B)
- Free-standing on welded-on box-shaped legs perfect stability and force transmission into the tank

Filler Neck

- Filler neck NW 400, located in tank top with an upright forward position (tank top with bead extrusion for complete ventilation)
- Flap lid with vent neck NW 50 Rd 78 x 1/6"

Temperature measurement

- Weld-on thread NW 10 DIN 11851
- Threaded sleeve with locking screw and cap nut NW 10 DIN 11851
- Bi-metal dial thermometer 100 mm \varnothing , measuring range -20° to $+60^{\circ}\text{C}$

Sampling

- Weld-on thread NW 20 DIN 11851
- Sampling tap with cap nut NW 20 DIN 11851

Racking outlet

- Reinforcing plate with drilled hole 48 mm \varnothing (to hold flap valve Gr. 37 or weld-on thread NW 50 DIN 11851)

Juice flooding

- Stainless steel pipeline NW 50 with self-rotating sprinkling system
- Connecting thread NW 50 DIN 11851, from \varnothing 2,800 mm upwards with two flooding heads

Marc breakers

- Horizontally staggered moulded pipes break the descending marc into pieces

Juice total outlet / -filling

- Welded-on neck with thread NW 65 DIN 11851

OPTIONS FOR RED WINE MASH FLOODER FD-MÜ

FD-MÜTK: Mash bottom outlet and hinged door

- Mash bottom outlet W = 530 mm x H = 400 mm, with outwards opening hinged door: the door is left hinged; door handle on the right (extract a sufficient amount of juice in order to avoid the emission of wine while opening)
- Discharge height X = 580 mm

FD-MÜAK: Automatic mash release and hinged door

- Mash outlet W = 530 mm x H = 400 mm with outwards opening hinged door: the door is left hinged; door handle on the right (extract a sufficient amount of juice in order to avoid the emission of wine while opening)
- Stainless steel remover with gear motor (approx. 4 rot. / min), electricity supply 380 V, 50 Hz
- Discharge height A = see chart
- Tank bottom made of AISI 304 stainless steel, surface IIIc (2B)










FD-MÜTS: Mash bottom outlet and slide feed proportioning

- Mash bottom outlet W = 530 mm x H = 400 mm, with slide feed proportioning, easy to dose, also for thin mash release
- Discharge height X = 520 mm

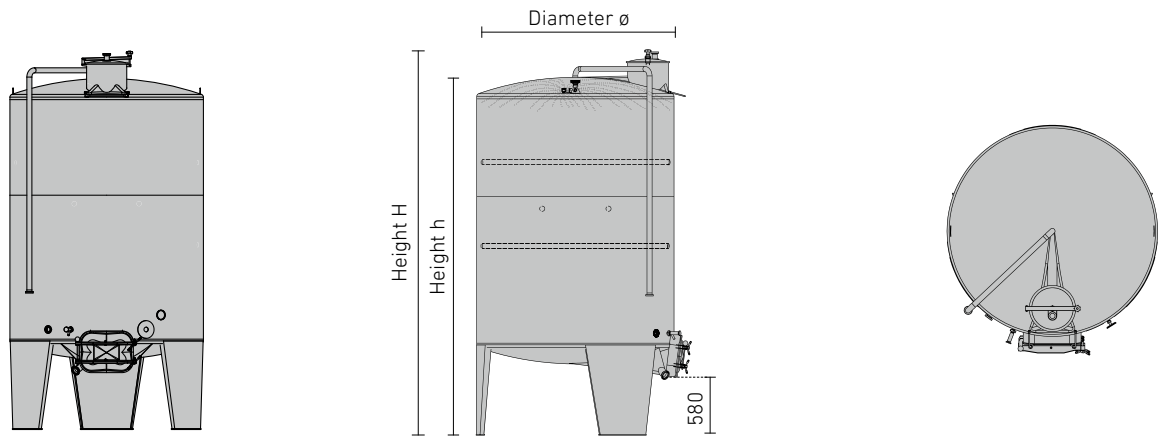
FD-MÜAS: Automatic mash release and slide feed proportioning

- Mash outlet W = 530 mm x H = 400 mm with slide feed proportioning, easy to dose, also for thin mash release
- Stainless steel remover with gear motor (approx. 4 rot. / min), electricity supply 380 V, 50 Hz
- Discharge height B = see chart
- Tank bottom made of AISI 304 stainless steel, surface IIIc (2B)

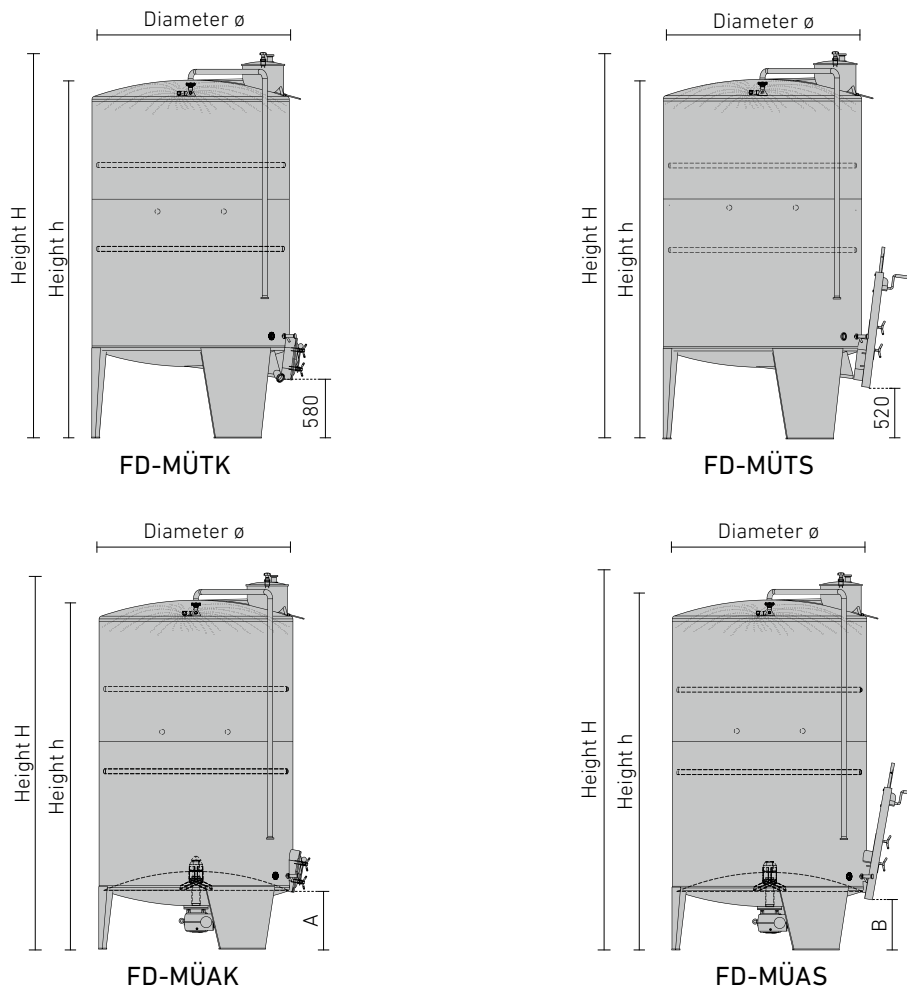
SET-UP EXAMPLE FOR RED WINE MASH FLOODER FD-MÜAK

Item	Order No.
	<p>Red wine mash flooder with automatic mash release and hinged door FD-MÜAK-200-7800</p> <ul style="list-style-type: none"> · h = 3,399 mm, H = 3,650 mm, · $H_{\text{compl.}} = 3,650 \text{ mm (H)} + \text{approx. } 100 \text{ mm (height compensation)} = \text{approx. } 3,750 \text{ mm}$ · Standard equipment as on page 95 <p style="text-align: right;">FD-MÜAK-200-7800</p>
	<p>Racking outlet (page 175)</p> <ul style="list-style-type: none"> · With mounted flap valve Gr. 37 <p style="text-align: right;">KA-120I</p>
	<p>Fill level (page 180)</p> <ul style="list-style-type: none"> · Mounted fill level indicator NW20 <p style="text-align: right;">FS-130W</p>
	<p>Juice flooding (page 188)</p> <ul style="list-style-type: none"> · With ball valve NW50 DIN 11851 <p style="text-align: right;">65158</p>
	<p>Juice total outlet / -filling (page 175)</p> <ul style="list-style-type: none"> · With ball valve NW65 DIN 11851 <p style="text-align: right;">65159</p>
	<p>Heating and cooling jacket (page 130)</p> <ul style="list-style-type: none"> · Double jacket B6 6,2m² with welded gland thread G1" for the connection to available warm water / cold water sources · Version 1, layout 61, connection position B2 <p style="text-align: right;">1B2</p>
	<p>Automatic temperature control with target indicator and actual indicator (page 190)</p> <ul style="list-style-type: none"> · Mash heating / cooling via local warm water / cold water source is automatically regulated according to target value input by the control system via magnet valve <p style="text-align: right;">DMS-2</p>
	<p>Two juice extracting sieves with large surface (page 193)</p> <ul style="list-style-type: none"> · Easily removable · With juice extraction on tank shell NW50 DIN 11851 · With ball valve NW50 DIN 11851 <p style="text-align: right;">ESS-2 65158</p>
	<p>Adjustable feet (page 186)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (H = + approx. 100 mm) <p style="text-align: right;">46128</p>

DIMENSIONS OF RED WINE MASH FLOODER FD-MÜTK



DIMENSIONS OF RED WINE MASH FLOODER FD-MÜTS / FD-MÜAK / FD-MÜAS



Please note: installation space H + 500 mm for motor installation!

RED WINE MASH FLOODER FD-MÜTK WITH MASH BOTTOM OUTLET AND HINGED DOOR
 RED WINE MASH FLOODER FD-MÜTS WITH MASH BOTTOM OUTLET AND SLIDE FEED PROPORTIONING

Capacity	Mash fill quantity	Marc breakers	ø	h	H	Legs	Order No.	Order No.
liter	% max.	pair	mm	mm	mm	pieces	MÜTK	MÜTS
3,300	75	2	1,600	2,543	2,870	3	FD-MÜTK-160- 3300	FD-MÜTS-160- 3300
5,300	75	2	2,000	2,667	2,910	3	FD-MÜTK-200- 5300	FD-MÜTS-200- 5300
6,000	75	2	2,000	2,905	3,160	3	FD-MÜTK-200- 6000	FD-MÜTS-200- 6000
6,800	75	2	2,000	3,155	3,410	3	FD-MÜTK-200- 6800	FD-MÜTS-200- 6800
7,600	75	3	2,000	3,405	3,660	3	FD-MÜTK-200- 7600	FD-MÜTS-200- 7600
8,400	75	3	2,000	3,655	3,910	3	FD-MÜTK-200- 8400	FD-MÜTS-200- 8400
9,200	75	3	2,000	3,905	4,160	3	FD-MÜTK-200- 9200	FD-MÜTS-200- 9200
10,000	75	3	2,000	4,155	4,410	3	FD-MÜTK-200- 10000	FD-MÜTS-200-10000
10,000	75	2	2,400	3,320	3,625	4	FD-MÜTK-240-10000	FD-MÜTS-240-10000
11,200	75	2	2,400	3,570	3,875	4	FD-MÜTK-240-11200	FD-MÜTS-240-11200
13,500	75	3	2,400	4,070	4,375	4	FD-MÜTK-240-13500	FD-MÜTS-240-13500
14,500	75	3	2,400	4,320	4,625	4	FD-MÜTK-240-14500	FD-MÜTS-240-14500
15,500	75	3	2,400	4,570	4,875	4	FD-MÜTK-240-15500	FD-MÜTS-240-15500
16,500	75	3	2,400	4,820	5,125	4	FD-MÜTK-240-16500	FD-MÜTS-240-16500
18,000	75	3	2,400	5,070	5,375	4	FD-MÜTK-240-18000	FD-MÜTS-240-18000
19,000	75	3	2,400	5,320	5,625	4	FD-MÜTK-240-19000	FD-MÜTS-240-19000
20,000	75	3	2,400	5,570	5,875	4	FD-MÜTK-240-20000	FD-MÜTS-240-20000
17,000	75	3	2,800	3,920	4,305	4	FD-MÜTK-280-17000	FD-MÜTS-280-17000
18,500	75	3	2,800	4,170	4,555	4	FD-MÜTK-280-18500	FD-MÜTS-280-18500
20,000	75	3	2,800	4,420	4,805	4	FD-MÜTK-280-20000	FD-MÜTS-280-20000
21,500	75	3	2,800	4,670	5,055	4	FD-MÜTK-280-21500	FD-MÜTS-280-21500
23,000	75	3	2,800	4,920	5,305	4	FD-MÜTK-280-23000	FD-MÜTS-280-23000
24,500	75	3	2,800	5,170	5,555	4	FD-MÜTK-280-24500	FD-MÜTS-280-24500
26,000	75	3	2,800	5,420	5,805	4	FD-MÜTK-280-26000	FD-MÜTS-280-26000
27,500	75	3	2,800	5,670	6,055	4	FD-MÜTK-280-27500	FD-MÜTS-280-27500
29,400	75	3	2,800	5,920	6,305	4	FD-MÜTK-280-29400	FD-MÜTS-280-29400

Convenient manual mash release



RED WINE MASH FLOODER FD-MÜTK WITH MASH BOTTOM OUTLET AND HINGED DOOR
RED WINE MASH FLOODER FD-MÜTS WITH MASH BOTTOM OUTLET AND SLIDE FEED PROPORTIONING

Capacity	Mash fill quantity	Marc breakers	Ø	h	H	Legs	Discharge height	Order No.	Order No.
liter	% max.	pair	mm	mm	mm	pieces	A / B	MÜAK	MÜAS
6,300	75	2	2,000	2,899	3,125	3	580/520	FD-MÜAK-200-6300	FD-MÜAS-200-6300
7,000	75	2	2,000	3,149	3,400	3	580/520	FD-MÜAK-200-7000	FD-MÜAS-200-7000
7,800	75	3	2,000	3,399	3,650	3	580/520	FD-MÜAK-200-7800	FD-MÜAS-200-7800
8,500	75	3	2,000	3,649	3,900	3	580/520	FD-MÜAK-200-8500	FD-MÜAS-200-8500
9,300	75	3	2,000	3,899	4,150	3	580/520	FD-MÜAK-200-9300	FD-MÜAS-200-9300
10,000	75	3	2,000	4,149	4,400	3	580/520	FD-MÜAK-200-10000	FD-MÜAS-200-10000
10,000	75	2	2,400	3,400	3,705	4	740/670	FD-MÜAK-240-10000	FD-MÜAS-240-10000
11,200	75	3	2,400	3,650	3,955	4	740/670	FD-MÜAK-240-11200	FD-MÜAS-240-11200
12,300	75	3	2,400	3,900	4,205	4	740/670	FD-MÜAK-240-12300	FD-MÜAS-240-12300
13,500	75	3	2,400	4,150	4,455	4	740/670	FD-MÜAK-240-13500	FD-MÜAS-240-13500
14,500	75	3	2,400	4,400	4,705	4	740/670	FD-MÜAK-240-14500	FD-MÜAS-240-14500
15,500	75	3	2,400	4,650	4,955	4	740/670	FD-MÜAK-240-15500	FD-MÜAS-240-15500
16,500	75	3	2,400	4,900	5,205	4	740/670	FD-MÜAK-240-16500	FD-MÜAS-240-16500
18,000	75	3	2,400	5,150	5,455	4	740/670	FD-MÜAK-240-18000	FD-MÜAS-240-18000
19,000	75	3	2,400	5,400	5,705	4	740/670	FD-MÜAK-240-19000	FD-MÜAS-240-19000
15,500	75	3	2,800	3,750	4,135	4	760/685	FD-MÜAK-280-15500	FD-MÜAS-280-15500
17,000	75	3	2,800	4,000	4,385	4	760/685	FD-MÜAK-280-17000	FD-MÜAS-280-17000
18,500	75	3	2,800	4,250	4,635	4	760/685	FD-MÜAK-280-18500	FD-MÜAS-280-18500
20,000	75	3	2,800	4,500	4,885	4	760/685	FD-MÜAK-280-20000	FD-MÜAS-280-20000
21,500	75	3	2,800	4,750	5,135	4	760/685	FD-MÜAK-280-21500	FD-MÜAS-280-21500
23,000	75	3	2,800	5,000	5,385	4	760/685	FD-MÜAK-280-23000	FD-MÜAS-280-23000
24,500	75	3	2,800	5,250	5,635	4	760/685	FD-MÜAK-280-24500	FD-MÜAS-280-24500
26,000	75	3	2,800	5,500	5,885	4	760/685	FD-MÜAK-280-26000	FD-MÜAS-280-26000
27,500	75	3	2,800	5,750	6,135	4	760/685	FD-MÜAK-280-27500	FD-MÜAS-280-27500

Automatic mash release at the push of a button



Red wine mash pressure flooder FD-DF



Speidel's pressure flooder is a mash fermentation tank for pressureless applications with air impulse blast pipes for a gentle and smooth re-circulation. Over the last years a constant development of quality-improving technologies to obtain a possibly high aroma and lots of colour from the berries has taken place. In the meantime the fundamental understanding of the direct contact of wine with aerial oxygen has been defined in a new way. Once being partly defined as 'the enemy of wine', air can however – at least in certain phases of the fermentation and maturation process – cause positive effects on the wine.

This is why we at Speidel have developed a mash fermentation tank that penetrates and gently mixes the emerging marc by means of air jets that use purified pressurised air during the process of fermentation. This way we combine a gentle type of re-circulation with intensive air contact during the main fermentation phase.

The tanks are equipped with four lateral air impulse jets that are safeguarded by non-return valves.

An electronic control system regulates the intervals of the injections. This way injections that mix the marc cake can be released in specific time intervals during the mash fermentation. For approx. 15 seconds jets release air at an air-pressure of 6 to 8 bar. As a result, the CO₂ is released from the grapes, thus leading to a regroupment of the mash.

The mash is washed over with the wine and mixed at the same time. The grapes end up in a new position which allows for a better extraction of both colour and aroma. The air released into the tank can escape through valves at the tank's top. The pressure flooder is an economic option for the gentle mash fermentation of top-quality red wines with intense fruit shades and early mature character. We recommend to additionally equip this system with the flooder option.



STANDARD EQUIPMENT RED WINE MASH PRESSURE FLOODER FD-DF

- For non-pressurized use

Tank top

- Up to tank- \varnothing of 2,000 mm made of AISI 316 stainless steel, surface IIIId (2R), marbled outside
- From tank- \varnothing of 2,200 mm upwards made of AISI 316 stainless steel, surface IIIId (2R) / IIIc (2B)
- Ladder safety bow, lifting lugs

Tank shell

- Made of AISI 304 stainless steel, surface IIIId (2R), marbled outside

Tank bottom

- Up to tank- \varnothing of 2,000 mm made of AISI 304 stainless steel, surface IIIId (2R)

- From tank- \varnothing of 2,200 mm upwards made of AISI 304 stainless steel, surface IIIId (2R) / IIIc (2B)
- Free-standing on welded-on box-shaped legs

Filler neck

- Filler neck NW 400, located in tank top with an upright forward position (tank top with bead extrusion for complete ventilation)
- Flap lid with vent neck NW 50 Rd 78 x 1/6"

Temperature measurement

- Weld-on thread NW 10 DIN 11851
- Threaded sleeve with locking screw and cap nut NW 10 DIN 11851
- Bi-metal dial type thermometer 100 mm \varnothing , measuring range -20 ° to +60 °C

Sampling

- Weld-on thread NW 20 DIN 11851
- Sample tap with cap nut NW 20 DIN 11851

Racking outlet

- Reinforcing plate with drilled hole \varnothing 48 mm (to hold flap valve Gr. 37 or weld-on thread NW 50 DIN 11851)

Pressurised air system

- Four removable, individually lockable jets are laterally arranged at the tank
- The jets provide the air impulses for the mixing of the mash

Juice total outlet / -filling

- Welded-on neck NW 65

SYSTEM REQUIREMENTS RED WINE MASH PRESSURE FLOODER FD-DF

- Local air supply for purified pressurised air is 2 x 1"
- The accumulator of the compressor or an interim accumulator has to provide oil-free, clean pressurised air

- We recommend a pressure accumulator with a minimum volume of 1,000 liter at 6 bar
- For a short time the flow rate output is at approx. 10,000 liter / min.

- For the cleaning of the air a corresponding filter system needs to be connected ahead of the accumulator

OPTIONS RED WINE MASH PRESSURE FLOODER FD-DF

FD-DFTK: Mash bottom outlet and hinged door

- Mash bottom outlet W = 530 mm x H = 400 mm, with outwards opening hinged door: the door is left hinged; door handle on the right (extract a sufficient amount of juice in order to avoid the emission of wine while opening)
- Discharge height X = 580 mm

FD-DFAK: Automatic mash release and hinged door

- Mash outlet W = 530 mm x H = 400 mm with outwards opening hinged door: the door is left hinged; door handle on the right (extract a sufficient amount of juice in order to avoid the emission of wine while opening)
- Stainless steel remover with gear motor (approx. 4 rot. / min), electricity supply 380 V, 50 Hz
- Discharge height A = see chart
- Tank bottom made of AISI 304 stainless steel, surface IIIc (2B)









FD-DFTS: Mash bottom outlet and slide feed proportioning

- Mash bottom outlet W = 530 mm x H = 400 mm, with slide feed proportioning, easy to dose, also for thin mash release
- Discharge height X = 520 mm

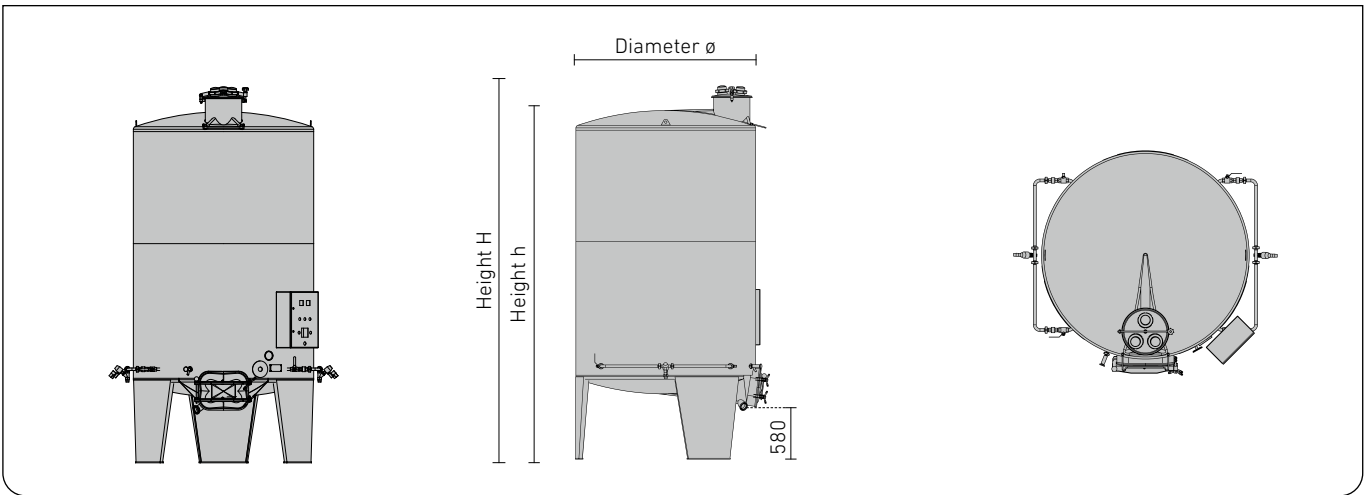
FD-DFAS: Automatic mash release and slide feed proportioning

- Mash outlet W = 530 mm x H = 400 mm with slide feed proportioning – easy to dose, also for thin mash release
- Stainless steel remover with gear motor (approx. 4 rot. / min), electricity supply 380 V, 50 Hz
- Discharge height B = see chart
- Tank bottom made of AISI 304 stainless steel, surface IIIc (2B)

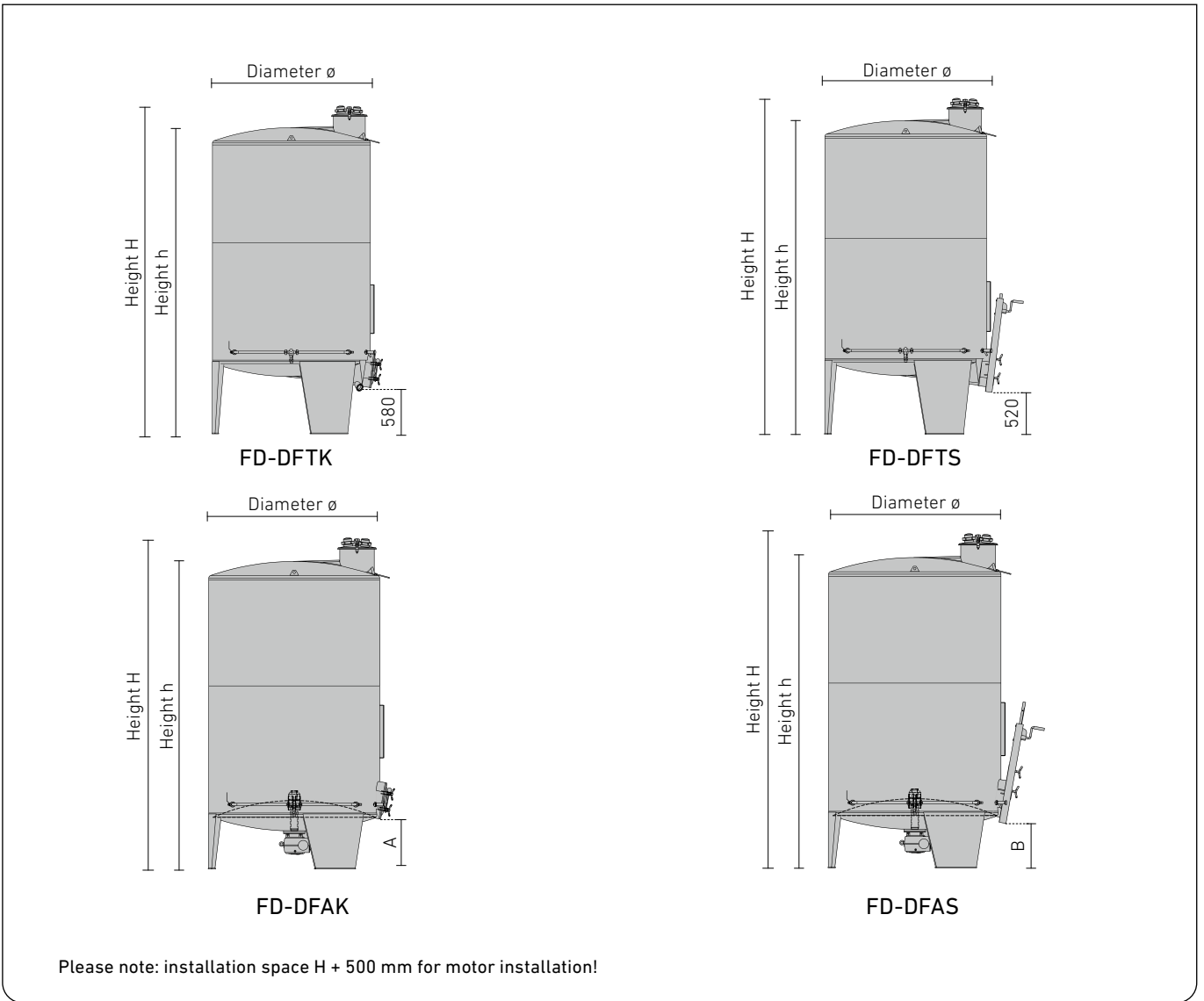
SET-UP EXAMPLE FOR RED WINE MASH PRESSURE FLOODER FD-DFTS

Item	Order No.	
	<p>Red wine mash pressure flooder slide feed proportioning FD-DFTS-200-9200</p> <ul style="list-style-type: none"> · h = 3,905 mm, H = 4,160 mm, · $H_{\text{compl.}} = 4,160 \text{ mm (H)} + \text{approx. } 100 \text{ mm (height compensation)} = \text{approx. } 4,260 \text{ mm}$ · Standard equipment as on page 101 	FD-DFTS-200-9200
	<p>Racking outlet (page 175)</p> <ul style="list-style-type: none"> · With mounted flap valve Gr. 37 	KA-120I
	<p>Fill level (page 180)</p> <ul style="list-style-type: none"> · Mounted fill level indicator NW 20 	FS-130W
	<p>Juice flooding (page 188)</p> <ul style="list-style-type: none"> · Stainless steel pipeline NW 50 with self-rotating sprinkling system and connection thread NW 50 DIN 11851 · With ball valve NW 50 DIN 11851 	ÜF-1 65158
	<p>Juice total outlet / -filling (page 175)</p> <ul style="list-style-type: none"> · With ball valve NW 65 DIN 11851 	65159
	<p>Heating and cooling jacket (page 130)</p> <ul style="list-style-type: none"> · Double jacket B2 6,2m² with welded gland thread G 1" for connection to available warm water / cold water source · Version 1, layout 61, connection position B2 	1B2
	<p>Three juice extracting sieves with large surface (page 192)</p> <ul style="list-style-type: none"> · Easily removable · With juice extraction on tank shell NW 50 DIN 11851 · with ball valve NW 50 DIN 11851 	ESS-3 65158
	<p>Adjustable feet (page 186)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (H = + approx. 100 mm) 	46128

DIMENSIONS OF RED WINE MASH PRESSURE FLOODER FD-DFTK



DIMENSIONS OF RED WINE MASH PRESSURE FLOODER FD-DFTK / FD-DFTS / FD-DFAK / FD-DFAS



RED WINE MASH PRESSURE FLOODER FD-DFTK WITH MASH BOTTOM OUTLET + HINGED DOOR
 RED WINE MASH PRESSURE FLOODER FD-DFTS WITH MASH BOTTOM OUTLET + SLIDE FEED PROPORTIONING

Capacity	Mash fill quantity	ø	h	H	Legs	Order No.			
						DFTK	DFTS		
liter	% max./min.	mm	mm	mm	pieces				
3,300	75 / 40	1,600	2,543	2,870	3	FD-DFTK-160-	3300	FD-DFTS-160-	3300
5,300	75 / 40	2,000	2,667	2,910	3	FD-DFTK-200-	5300	FD-DFTS-200-	5300
6,000	75 / 40	2,000	2,905	3,160	3	FD-DFTK-200-	6000	FD-DFTS-200-	6000
6,800	75 / 40	2,000	3,155	3,410	3	FD-DFTK-200-	6800	FD-DFTS-200-	6800
7,600	75 / 40	2,000	3,405	3,660	3	FD-DFTK-200-	7600	FD-DFTS-200-	7600
8,400	75 / 40	2,000	3,655	3,910	3	FD-DFTK-200-	8400	FD-DFTS-200-	8400
9,200	75 / 40	2,000	3,905	4,160	3	FD-DFTK-200-	9200	FD-DFTS-200-	9200
10,000	75 / 40	2,000	4,155	4,410	3	FD-DFTK-200-	10000	FD-DFTS-200-	10000
10,000	75 / 40	2,400	3,320	3,625	4	FD-DFTK-240-	10000	FD-DFTS-240-	10000
11,200	75 / 40	2,400	3,570	3,875	4	FD-DFTK-240-	11200	FD-DFTS-240-	11200
12,300	75 / 40	2,400	3,820	4,125	4	FD-DFTK-240-	12300	FD-DFTS-240-	12300
13,500	75 / 40	2,400	4,070	4,375	4	FD-DFTK-240-	13500	FD-DFTS-240-	13500
14,500	75 / 40	2,400	4,320	4,625	4	FD-DFTK-240-	14500	FD-DFTS-240-	14500
15,500	75 / 40	2,400	4,570	4,875	4	FD-DFTK-240-	15500	FD-DFTS-240-	15500
16,500	75 / 40	2,400	4,820	5,125	4	FD-DFTK-240-	16500	FD-DFTS-240-	16500
17,000	75 / 40	2,800	3,920	4,305	4	FD-DFTK-280-	17000	FD-DFTS-280-	17000
18,500	75 / 40	2,800	4,170	4,555	4	FD-DFTK-280-	18500	FD-DFTS-280-	18500
20,000	75 / 40	2,800	4,420	4,805	4	FD-DFTK-280-	20000	FD-DFTS-280-	20000
21,500	75 / 40	2,800	4,670	5,055	4	FD-DFTK-280-	21500	FD-DFTS-280-	21500
23,000	75 / 40	2,800	4,920	5,305	4	FD-DFTK-280-	23000	FD-DFTS-280-	23000
24,500	75 / 40	2,800	5,170	5,555	4	FD-DFTK-280-	24500	FD-DFTS-280-	24500

Convenient manual mash release



RED WINE MASH PRESSURE FLOODER FD-DFAK WITH AUTOMATIC MASH RELEASE + HINGED DOOR
RED WINE MASH PRESSURE FLOODER FD-DFAS WITH AUTOMATIC MASH RELEASE + SLIDE FEED PROPORTIONING

Capacity	Mash fill quantity	ø	h	H	Legs	Discharge Height A/B	Order No.	Order No.
							DFAK	DFAS
liter	% max.	mm	mm	mm	pieces			
6,300	75	2,000	2,899	3,125	3	580 / 520	FD-DFAK-200- 6300	FD-DFAS-200- 6300
7,000	75	2,000	3,149	3,400	3	580 / 520	FD-DFAK-200- 7000	FD-DFAS-200- 7000
7,800	75	2,000	3,399	3,650	3	580 / 520	FD-DFAK-200- 7800	FD-DFAS-200- 7800
8,500	75	2,000	3,649	3,900	3	580 / 520	FD-DFAK-200- 8500	FD-DFAS-200- 8500
9,300	75	2,000	3,899	4,150	3	580 / 520	FD-DFAK-200- 9300	FD-DFAS-200- 9300
10,000	75	2,000	4,149	4,400	3	580 / 520	FD-DFAK-200-10000	FD-DFAS-200-10000
10,000	75	2,400	3,400	3,705	4	740 / 670	FD-DFAK-240-10000	FD-DFAS-240-10000
11,200	75	2,400	3,650	3,955	4	740 / 670	FD-DFAK-240-11200	FD-DFAS-240-11200
12,300	75	2,400	3,900	4,205	4	740 / 670	FD-DFAK-240-12300	FD-DFAS-240-12300
13,500	75	2,400	4,150	4,455	4	740 / 670	FD-DFAK-240-13500	FD-DFAS-240-13500
14,500	75	2,400	4,400	4,705	4	740 / 670	FD-DFAK-240-14500	FD-DFAS-240-14500
15,500	75	2,400	4,650	4,955	4	740 / 670	FD-DFAK-240-15500	FD-DFAS-240-15500
16,500	75	2,400	4,900	5,205	4	740 / 670	FD-DFAK-240-16500	FD-DFAS-240-16500
15,500	75	2,800	3,750	4,135	4	760 / 685	FD-DFAK-280-15500	FD-DFAS-280-15500
17,000	75	2,800	4,000	4,385	4	760 / 685	FD-DFAK-280-17000	FD-DFAS-280-17000
18,500	75	2,800	4,250	4,635	4	760 / 685	FD-DFAK-280-18500	FD-DFAS-280-18500
20,000	75	2,800	4,500	4,885	4	760 / 685	FD-DFAK-280-20000	FD-DFAS-280-20000
21,500	75	2,800	4,750	5,135	4	760 / 685	FD-DFAK-280-21500	FD-DFAS-280-21500
23,000	75	2,800	5,000	5,385	4	760 / 685	FD-DFAK-280-23000	FD-DFAS-280-23000
24,500	75	2,800	5,250	5,635	4	760 / 685	FD-DFAK-280-24500	FD-DFAS-280-24500

Automatic mash release at the push of a button



Mash storage tank FD-MBT



Speidel's upright mash storage tank serves for the interim storage of fruit and destemmed grape mash in between the delivery and the processing of the mash. In addition, the FD-MBT can also be used as processing tank for the treatment with enzymes of liquid fruit mashes.

The robust stirring device allows for the mash to be constantly moved and homogenised. A stainless steel remover arm with scrapers made of vulkollan ensures the automatic release. This allows the complete release of the material/content.

APPLICATION RANGE (PRESSURELESS)

- Stockpiling
- Mixing
- Stirring
- Storage

Ideal for

- Destemmed wine mash
- Fruit mash
- Distilling mash

Further applications
on request

For storage of destemmed grape or liquid,
pumpable and stoneless fruit mash





STANDARD EQUIPMENT FOR MASH STORAGE TANK FD-MBT

- For non-pressurized use

Tank top

- Up to tank- \varnothing 2,000 mm made of AISI 316 stainless steel, surface IIIId (2R), marbled outside
- From tank- \varnothing 2,200 mm upwards made of AISI 316 stainless steel, surface IIIId (2R) / IIIc (2B)
- Ladder safety bow, lifting lugs

Tank shell

- Made of AISI 304 stainless steel, surface IIIId (2R), marbled outside

Tank bottom

- Up to tank- \varnothing of 2,000 mm made of AISI 304 stainless steel, surface IIIId (2R), marbled outside
- From tank- \varnothing of 2,200 mm upwards made of AISI 304 stainless steel, surface IIIId (2R) / IIIc (2B)
- Free-standing on welded-on box-shaped legs

Filler neck

- Filler neck NW 400, located in tank top with an upright forward position (tank top with bead extrusion for complete ventilation)
- Flap lid with vent neck NW 50 Rd 78 x 1/6"

Stirring device / Regulation

- Stable stirring shaft, stirring blades for the homogenisation and release of the mash
- Electronic control system (stainless steel control cabinet, by default arranged on right), On / Off, connection 380 V, 50 Hz, IP 44
- Stainless steel remover with scraper made of vulkollan (polyurethan) with gear motor (approx. 8 rpm), power output 3 kW up to \varnothing 2,400 mm, electric connection on site
- Stainless steel remover with scraper made of vulkollan with gear motor (approx. 8 rpm), power output 5,5 kW at \varnothing 2,800 mm, electric connection on site

Manhole

- 420 x 320 mm, door with bow and hand wheel with electric fuse







Racking outlet

- Reinforcing plate with drilled hole \varnothing 48 mm (to hold flap valve Gr. 37 or weld-on thread NW 50 DIN 11851)

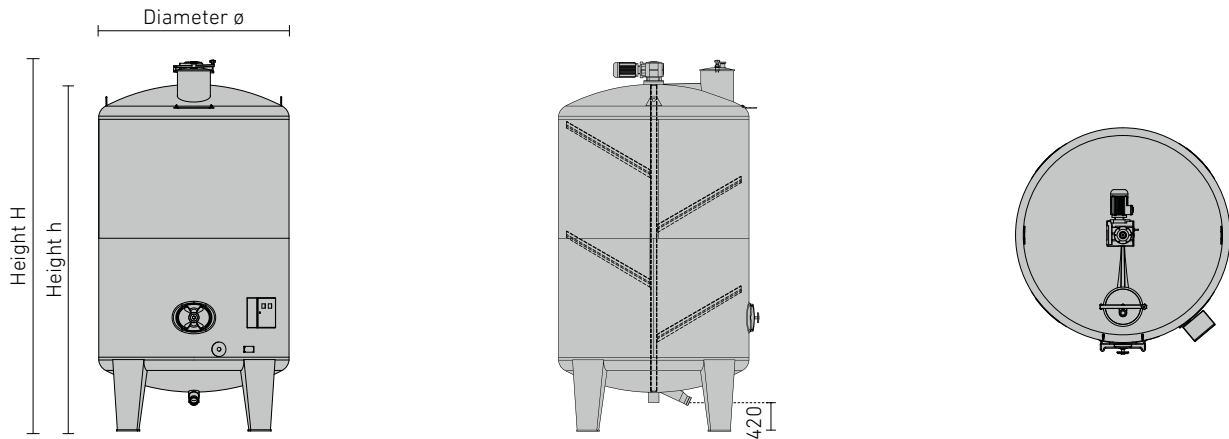
Mash outlet

- Welded-on neck with thread NW 125
- Discharge height X = 420 mm

SET-UP EXAMPLE FOR MASH STORAGE TANK FD-MBT

Item	Order No.
	<p>Mash storage tank FD-MBT-240-15500</p> <ul style="list-style-type: none"> · h = 4,570 mm, H = 4,870 mm, · $H_{\text{compl.}} = 4,870 \text{ mm (H)} + \text{approx. } 150 \text{ mm (cleaning pipe)} + \text{approx. } 100 \text{ mm (height compensation)} = \text{approx. } 5,120 \text{ mm}$ · Standard equipment as on page 107 <p style="text-align: right;">FD-MBT-240-15500</p>
	<p>Racking outlet (page 175)</p> <ul style="list-style-type: none"> · With mounted flap valve Gr. 37 <p style="text-align: right;">KA-120I</p>
	<p>Mash outlet (page 175)</p> <ul style="list-style-type: none"> · With ball valve NW 125 DIN 11851 <p style="text-align: right;">65684</p>
	<p>Automatic temperature regulation with target indicator and actual indicator (page 190)</p> <ul style="list-style-type: none"> · Mash heating / cooling via local warm water / cold water source is automatically regulated according to target value input by the control system via magnet valve <p style="text-align: right;">DMS-1</p>
	<p>Heating and cooling jacket (page 130)</p> <ul style="list-style-type: none"> · Double jacket B7 9,2 m² with welded gland thread G1" for connection to available warm water / cold water source · Version 1, layout 33, connection position B7 <p style="text-align: right;">1B7</p>
	<p>Adjustable feet (page 186)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (approx. 100 mm) <p style="text-align: right;">46129</p>

DIMENSIONS OF MASH STORAGE TANK FD-MBT



Capacity liter	ø mm	h mm	H mm	Stirring device wing pieces	Legs pieces	Order No.
5,200	2,000	2,608	2,948	2	3	FD-MBT-200- 5200
6,000	2,000	2,858	3,198	4	3	FD-MBT-200- 6000
6,700	2,000	3,096	3,436	4	3	FD-MBT-200- 6700
7,500	2,000	3,346	3,686	4	3	FD-MBT-200- 7500
8,300	2,000	3,596	3,936	4	3	FD-MBT-200- 8300
9,200	2,000	3,846	4,186	5	3	FD-MBT-200- 9200
9,800	2,000	4,096	4,436	5	3	FD-MBT-200- 9800
10,600	2,000	4,346	4,686	5	3	FD-MBT-200-10600
10,000	2,400	3,320	3,620	4	4	FD-MBT-240-10000
11,200	2,400	3,570	3,870	4	4	FD-MBT-240-11200
12,300	2,400	3,820	4,120	4	4	FD-MBT-240-12300
13,500	2,400	4,070	4,370	4	4	FD-MBT-240-13500
14,500	2,400	4,320	4,620	5	4	FD-MBT-240-14500
15,500	2,400	4,570	4,870	5	4	FD-MBT-240-15500
16,500	2,400	4,820	5,120	6	4	FD-MBT-240-16500
18,000	2,400	5,070	5,370	6	4	FD-MBT-240-18000
19,000	2,400	5,320	5,620	6	4	FD-MBT-240-19000
20,000	2,400	5,570	5,870	6	4	FD-MBT-240-20000
17,000	2,800	3,920	4,270	4	4	FD-MBT-280-17000
18,500	2,800	4,170	4,520	4	4	FD-MBT-280-18500
20,000	2,800	4,420	4,770	4	4	FD-MBT-280-20000
21,500	2,800	4,670	5,020	5	4	FD-MBT-280-21500
23,000	2,800	4,920	5,270	6	4	FD-MBT-280-23000
24,500	2,800	5,170	5,520	6	4	FD-MBT-280-24500
26,000	2,800	5,420	5,770	6	4	FD-MBT-280-26000
27,500	2,800	5,670	6,020	6	4	FD-MBT-280-27500
29,400	2,800	5,920	6,270	6	4	FD-MBT-280-29400

Please note: installation space H + 500 mm for motor installation!

Version with
conical bottom available



Red wine mash fermenter SD-MGRL (horizontal)



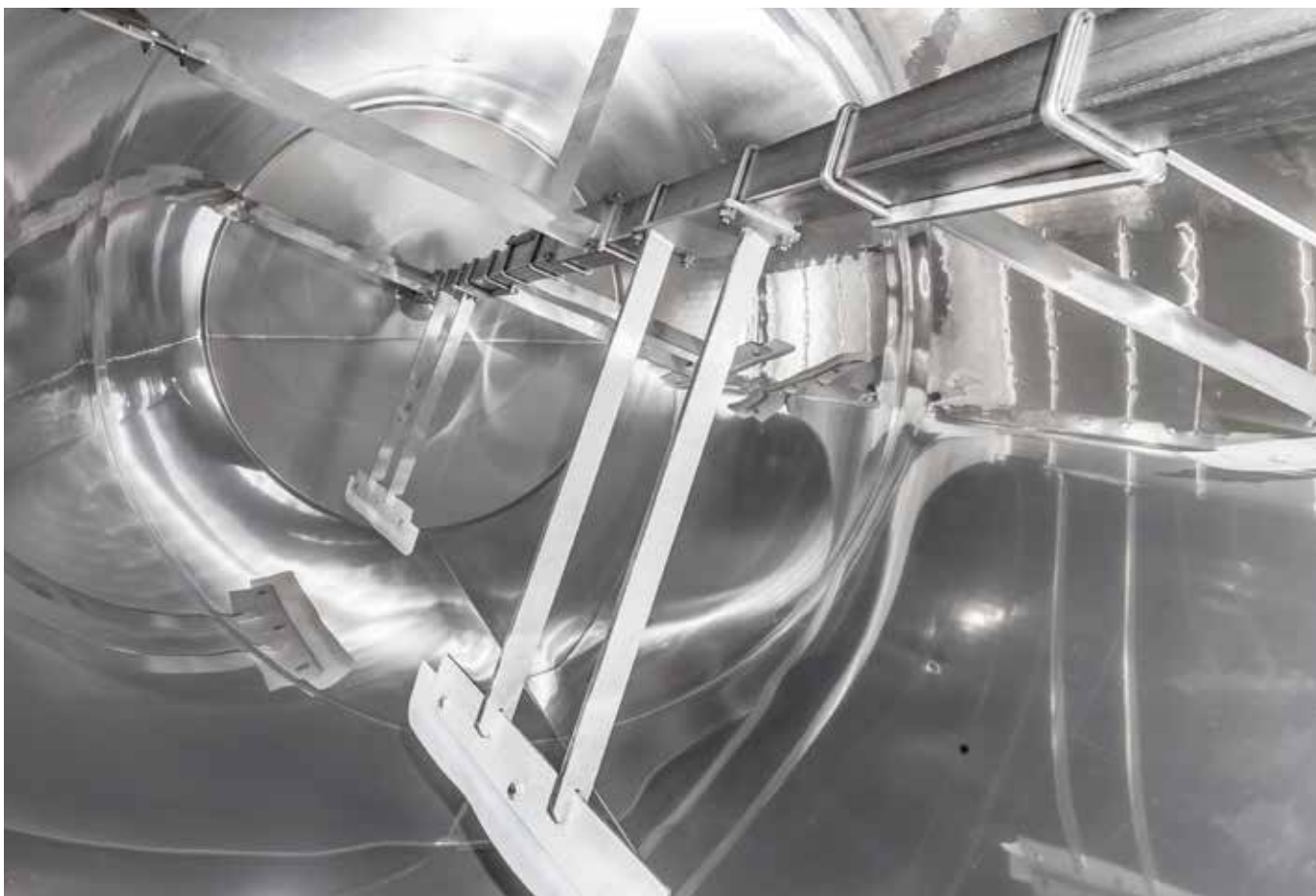
OUR ADVANTAGES

- Homogeneous mash
- Automatic release
- Mash outlet with thread NW 125
- Efficient and gentle at the same time

The horizontal edition of our red wine mash fermentation tank was especially developed for low ceilinged cellar rooms. The slow-moving wings gently immerse the marc cake piece by piece. After approx. five rotations the cake is fully immersed. By means of a freely programmable regulation the immersion time and pause time can be pre-selected at your convenience. Slightly tilted wings ensure the automatic release of the mash.

By means of an optional double jacket it is possible to either obtain the desired fermentation temperature in a short time or to cool the content in case the temperatures are too high. The horizontal red wine mash fermentation tank allows for the homogeneously stirred mash to be forwarded into the press and released from the press either in a direct way or, more efficiently, with a mash pump via a ball valve NW 125. The entire tank is made of AISI 304.





STANDARD EQUIPMENT FOR RED WINE MASH FERMENTER SD-MGRL (HORIZONTAL)

- For non-pressurized use
- Tank top and tank bottoms made of AISI 304 stainless steel, surface IIIId (2R), marbled outside
- Ladder safety bow
- Free-standing on welded-on support saddles

Filler neck

- Filler neck NW 400, positioned up front, Flap lid with vent neck NW 50 Rd 78 x 1/6", secured by protection bar

Temperature measurement

- Weld-on thread NW 10 DIN 11851
- Threaded sleeve with locking screw and cap nut NW 10
- Bi-metal dial thermometer 100 mm D, measuring range -20 °C to +60 °C

Racking outlet

- Reinforced plate with drilled hole \varnothing 48 mm (to hold flap valve Gr. 37 or weld-on thread NW 50 DIN 11851)

Sampling

- Weld-on thread NW 20 DIN 11851
- Sampling tap with cap nut NW 20 DIN 11851
- Mash outlet
- Welded-on neck with thread NW 125







Mash outlet

- Welded-on neck with thread NW 125

Mash immersion system

- Electronic control system (stainless steel control cabinet, by default arranged on the left), Connection 380V, 50 Hz, IP 44
- Immersion time and pause time continuously variable, stable stirring shaft
- Immersion arms with scrapers for the immersion and release of the mash
- Gear motor speed 380V, 50 Hz, one slow rotational speed (approx. 6 rpm) for the recirculation / regroupment during the mash fermentation and for efficient release

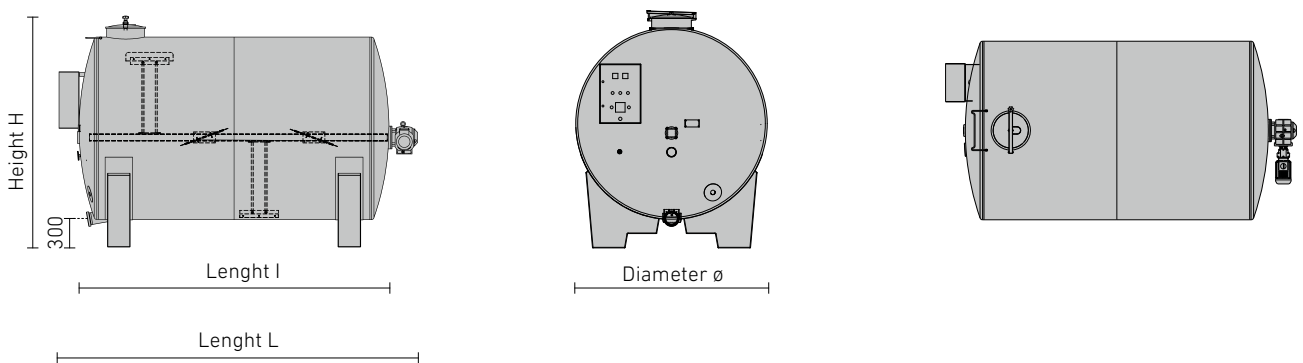
SET-UP EXAMPLE FOR RED WINE MASH FERMENTER SD-MGRL (HORIZONTAL)

Item	Order No.
	<p>Red wine mash fermenter SD-MGRL-200-8400</p> <ul style="list-style-type: none"> · L = 3,581 mm · I = 2,906 mm · H = 2,461 mm · Standard equipment as on pagepage 111 <p style="text-align: right;">SD-MGRL-200-8400</p>
	<p>Racking outlet (page 175)</p> <ul style="list-style-type: none"> · With mounted flap valve Gr. 37 <p style="text-align: right;">KA-120I</p>
	<p>Manhole (page 192)</p> <ul style="list-style-type: none"> · Door with bow and hand wheel with electric fuse · 420 x 320 LW <p style="text-align: right;">ML-110S</p>
	<p>Bottom outlet / mash outlet (pagpage 175)</p> <ul style="list-style-type: none"> · With ball valve NW 125 <p style="text-align: right;">65684</p>
	<p>Automatic temperature regulation with target indicator and actual indicator (page 192)</p> <ul style="list-style-type: none"> · Mash heating / cooling via local warm water / cold water source is automatically regulated according to target value input by the control system via magnet valve <p style="text-align: right;">DMS-1</p>
	<p>Heating and cooling jacket (page 192)</p> <ul style="list-style-type: none"> · Double jacket B1 5.6 m² with welded gland thread G 1" for connection to available warm water / cold water source · Version 1, layout 85, connection position B1 <p style="text-align: right;">1B1</p>





DIMENSIONS OF RED WINE MASH FERMENTER SD-MGRL (HORIZONTAL)



Capacity liter	Mash fill quantity %	ø mm	L mm	l mm	H mm	Order No.
6,800	80	2,000	3,081	2,406	2,461	SD-MGRL-200- 6800
8,400	80	2,000	3,581	2,906	2,461	SD-MGRL-200- 8400
10,000	80	2,000	4,081	3,406	2,461	SD-MGRL-200-10000
11,000	80	2,400	3,400	2,880	2,930	SD-MGRL-240-11000
13,500	80	2,400	3,900	3,380	2,930	SD-MGRL-240-13500
16,000	80	2,400	4,400	3,880	2,930	SD-MGRL-240-16000
18,000	80	2,400	4,900	4,380	2,930	SD-MGRL-240-18000
20,000	80	2,400	5,400	4,880	2,930	SD-MGRL-240-20000

Please note: installation space L + 500 mm for motor installation!

Red wine mash fermentation tank FD-MK



This red wine mash fermentation tank with its cone-shaped shell is based on the classical wooden fermentation rack. This model is primarily used in the red wine growing areas of France and Spain.

Thanks to the cone-shaped version the mash cake easily breaks into pieces upon immersion. The FD-MK is equipped with a mash bottom outlet and a hinged door.

Easy disintegration upon immersion due to cone-shaped design





STANDARD EQUIPMENT RED WINE MASH FERMENTATION TANK FD-MK

- For non-pressurized use

Tank top

- Up to tank- \varnothing of 2,000 mm made of AISI 316 stainless steel, surface IIIId (2R)
- From tank- \varnothing 2,200 mm upwards made of AISI 316 stainless steel, surface IIIId (2R) / IIIc (2B)
- Ladder safety bow, lifting lugs

Tank shell

- Made of AISI 304 stainless steel, surface IIIId (2R)
- Surface outside optionally marbled or brushed

Tank bottom

- Up to tank- \varnothing of 2,000 mm made of AISI 304 stainless steel, surface IIIId (2R)
- From tank- \varnothing of 2,200 mm upwards made of AISI 304 stainless steel, surface IIIId (2R) / IIIc (2B)
- Free-standing on welded-on box-shaped legs, perfect stability and force transmission into the tank

Filler neck

- Filler neck NW 1000, located in the tank' top centre, flap lid with vent neck NW 50 Rd 78 x 1/6 ", secured by bars

Sampling

- Weld-on thread NW 10 DIN 11851

Fill level

- Weld-on thread NW 10 DIN 11851 with sealing cap including fastening points at tank top (for installation of fill level indicator)

Racking outlet

- Reinforcing plate with drilled hole \varnothing 48 mm (to hold flap valve or weld-on thread NW 50 DIN 11851)










Juice total outlet / -filling

- Welded-on neck NW 65 DIN 11851

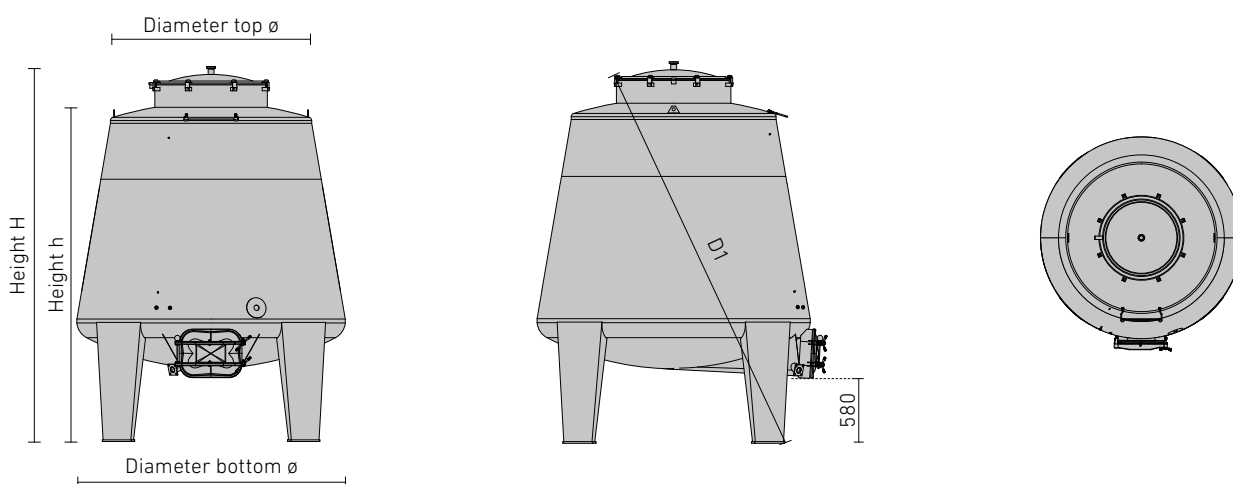
Mash outlet: mash bottom outlet and hinged door

- Mash bottom outlet W = 530 mm x H = 400 mm with outwards opening hinged door: the door is left hinged; door handle on the right (extract a sufficient amount of juice in order to avoid the emission of wine while opening)
- Discharge height X = 580 mm

SET-UP EXAMPLE FOR RED WINE MASH FERMENTATION TANK FD-MK

Item	Order No.
	<p>Red wine fermentation tank FD-MK-240-7400 liter</p> <ul style="list-style-type: none"> · h = 3,031 mm, H = 3,375 mm, · $H_{\text{compl.}} = 3,375 \text{ mm (H)} + \text{approx. } 100 \text{ mm (height compensation)} = 3,475 \text{ mm}$ · Standard equipment as on page 115 <p style="text-align: right;">FD-MK-240-7400</p>
	<p>Sampling (page 179)</p> <ul style="list-style-type: none"> · With sampling tap NW 10 DIN 11851 <p style="text-align: right;">64949</p>
	<p>Racking outlet (page 175)</p> <ul style="list-style-type: none"> · Welded gland with thread NW 50 DIN 11851 <p style="text-align: right;">KA-120D</p>
	<ul style="list-style-type: none"> · With ball valve NW 50 DIN 11851 <p style="text-align: right;">65158</p>
	<p>Fill level (page 180)</p> <ul style="list-style-type: none"> · Mounted fill level indicator NW 10, without scale <p style="text-align: right;">FS-130I</p>
	<p>Juice total outlet / -filling (page 175)</p> <ul style="list-style-type: none"> · With ball valve NW 65 DIN 11851 <p style="text-align: right;">65159</p>
	<p>Temperature measurement (page 182)</p> <ul style="list-style-type: none"> · Bi-metal dial thermometer ø 100 mm, measuring range - 20 °C to + 60 °C <p style="text-align: right;">TM-140C</p>
	<p>Heating and cooling jacket (page 130)</p> <ul style="list-style-type: none"> · Double jacket B1 6,2 m² with welded gland thread G 1" for connection to available warm water / cold water source · Version 1, layout 90, connection position B1 <p style="text-align: right;">1B1</p>
	<p>Adjustable feet (page 186)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (H = + approx. 100 mm) <p style="text-align: right;">46129</p>

DIMENSIONS OF RED WINE MASH FERMENTATION TANK FD-MK



Capacity liter	Mash fill quantity %	ø-top mm	ø-bottom mm	h mm	H mm	D1 mm	Order No.
6,000	80	1,600	2,200	2,979	3,299	3,500	FD-MK-220- 6000
7,400	80	1,800	2,400	3,031	3,375	3,600	FD-MK-240- 7400
10,000	80	2,000	2,600	3,355	3,695	3,950	FD-MK-260-10000
12,000	80	2,000	2,800	3,600	3,980	4,200	FD-MK-280-12000



Red wine mash fermentation tank with oak shell FD-MKEH



Since we began making wooden barrels over 100 years ago Speidel's latest developments have benefited from our multi-generational experience: the FD-MKEH tank unites all the advantages of a Speidel tank with the characteristics of a real oak barrel.

The respiration and perfect temperature equalisation guaranteed by the tank's wooden shell permits a sensory balancing of the aroma. The connection of oak and stainless steel creates a significant improvement in quality.

Combines the advantages of wood and stainless steel

The unique groove joint connection of oak and stainless steel guarantees two things: you will obtain better wines and be able to enjoy this Speidel-made 'gem' for many years to come.

The red wine mash fermentation tank with oak shell comes with a mash bottom outlet and a hinged door. The bottom outlet is made of stainless steel and – in contrast to tanks that are entirely made of wood – guarantees easier draining and cleaning.





STANDARD EQUIPMENT RED WINE MASH FERMENTATION TANK WITH OAK SHELL FD-MKEH

- For non-pressurized use

Tank top

- Up to tank- \varnothing of 2,000 mm made of AISI 316 stainless steel, surface IIIId (2R), marbled outside
- From tank- \varnothing of 2,200 mm upwards made of AISI 316 stainless steel, surface IIIId (2R) / IIIc (2B), not marbled outside
- Ladder safety bow, lifting lugs

Tank shell

- Oak 55 mm wall thickness with unique matched joint of wood and stainless steel

Tank bottom

- Up to tank- \varnothing of 2,000 mm made of AISI 304 stainless steel, surface IIIId (2R), marbled outside
- From tank- \varnothing of 2,200 mm upwards made of AISI 304 stainless steel, surface IIIId (2R) / IIIc (2B), not marbled outside
- Free-standing on welded-on box-shaped legs

Filler neck

- Up to 5,300 liter filler neck NW 800, located in the centre of the tank top, flap lid with vent neck NW 50 Rd 78 x 1/6", secured by bars
- From 6,100 liter upwards filler neck NW 1000, located in the centre of the tank top, flap lid with vent neck NW 50 Rd 78 x 1/6", secured by bars

Sampling

- Weld-on thread NW 10 DIN 11851

Fill level

- Weld-on thread NW 10 DIN 11851 with sealing cap including fastening points at tank shell (for the installation of fill level indicator)

Racking outlet

- Reinforcing plate with drilled hole \varnothing 48 mm, to hold the mounted flap valve or weld-on thread NW 50 DIN 11851

Juice total outlet / -filling

- Weld-on neck NW 65










Mash outlet: mash bottom outlet and hinged door

- Mash bottom outlet W = 530 mm x H = 400 mm with outwards opening hinged door: the door is left hinged; door handle on the right (extract a sufficient amount of juice in order to avoid the emission of wine while opening)
- Discharge height X = 580 mm

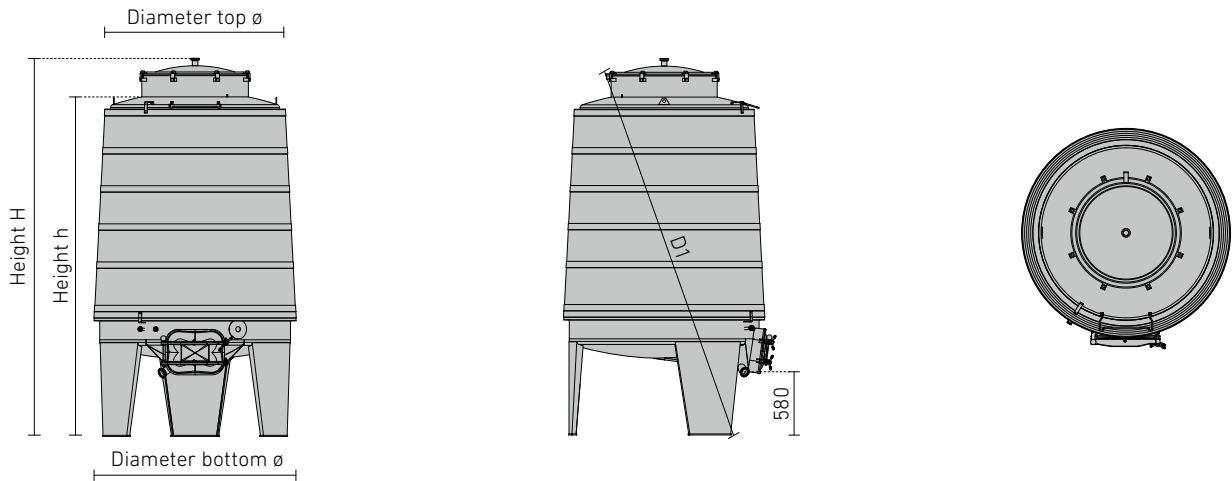
ADVANTAGES RED WINE MASH FERMENTATION TANK WITH OAK SHELL FD-MKEH

- Respiration via wooden shell
- Perfect temperature equalisation via the wooden shell
- Sensory balancing / perfection of the aroma
- Compared to a tank entirely made of wood: remarkably better cleaning / draining via the stainless steel bottom outlet
- Significant improvement in quality due to the combination of oak timber and stainless steel
- Unique matched joint of oak timber and stainless steel in typical Speidel quality

SET-UP EXAMPLE FOR RED WINE MASH FERMENTATION TANK WITH OAK SHELL FD-MKEH

Item	Order No.
	<p>Red wine mash fermentation tank with oak shell Cone-shaped shell FD-MKEHTK-180-5300 liter · h = 3,204 mm, H = 3,575 mm, $H_{\text{compl.}} = 3,575 \text{ mm (H)} + \text{approx. } 100 \text{ mm (height compensation)} = 3,675 \text{ mm}$ · Standard equipment as on page 119</p> <p style="text-align: right;">FD-MKEHTK-180-5300</p>
	<p>Sampling (page 179) · With sampling tap NW 10 DIN 11851</p> <p style="text-align: right;">64949</p>
	<p>Racking outlet (page 175) · With mounted flap valve Gr. 37</p> <p style="text-align: right;">KA-120I</p>
	<p>Fill level (page 180) · Mounted fill level indicator NW 10 without scale</p> <p style="text-align: right;">FS-130I</p>
	<p>Juice total outlet / -filling (page 175) · With ball valve NW 65 DIN 11851</p> <p style="text-align: right;">65159</p>
	<p>Temperature measurement (page 182) · Bi-metal dial thermometer ø 100 mm, measuring range - 20 °C to + 60 °C</p> <p style="text-align: right;">TM-140C</p>
	<p>Two juice extractor sieves with large surface (page 193) · Easily removable · With juice extraction at tank shell NW 50 DIN 11851 · Ball valve NW 50 DIN 11851</p> <p style="text-align: right;">ESS-2 65158</p>
	<p>Juice pumpover (page 188) · Stainless steel pipeline NW 50 DIN 11851 with self-rotating sprinkling system with connection thread connection NW 50 DIN 11851 · Ball valve NW 50 DIN 11851</p> <p style="text-align: right;">ÜF-1 65158</p>
	<p>Adjustable feet (page 186) · With adjustable feet for tank legs (H = + approx. 100 mm)</p> <p style="text-align: right;">46128</p>

DIMENSIONS OF RED WINE MASH FERMENTATION TANK WITH OAK SHELL FD-MKEH



Capacity liter	Mash fill quantity %	ø-top mm	ø-bottom mm	h mm	H mm	D1 mm	Order No.
3,000	80	1,500	1,706	2,670	3,010	3,100	FD-MKEH-160-3000
5,300	80	1,700	1,906	3,204	3,575	3,665	FD-MKEH-180-5300
6,100	80	1,900	2,106	3,250	3,625	3,725	FD-MKEH-200-6100



Winery Meyer, Rhodt unter Rietburg, Germany

“We started with six 1,000-liter tanks. Now the whole winery is full of Speidel tanks.”

Winemaker Marius Meyer



You can find the whole customer story here:





Pressure tank FS-MO-8B

The pressure tank FS-MO-8B is mostly used in the production of sparkling wine. By default all our pressure tanks come with an AISI 316 tank top and are designed for 8 bar working pressure. They are manufactured in best Speidel quality complying with the stringent guidelines for pressure devices 2014 / 68 / EU.

We are certified to DIN EN ISO 3834-2 and AD 2000 HP0. Before delivery, each tank is individually tested and approved by the TÜV, Germany's Technical Control Board. We make sure by all possible means that you can be sure!

APPLICATION RANGE (PRESSUR RANGE UP TO 8.0 BAR)

- Fermentation
- Maturation
- Storage

Ideal for

- Sparkling wine
- Other beverages

**TÜV-tested with documentation,
welded manhole with swivelling handle
and standardised tank bottoms**





STANDARD EQUIPMENT FOR PRESSURE TANK FOR SPARKLING WINE FS-MO-8B

- For pressure application up to max. 8,0 bar
- Tank top made of AISI 316 stainless steel, surface IIIc (2B)
- Tank shell made of AISI 304 stainless steel, surface IIIc (2B), marbled outside
- Tank bottom made of AISI 304 stainless steel, surface IIIc (2B)
- Vaulted, stable tank top with lifting lugs and ladder safety bow
- Free-standing on welded-on box-shaped legs
- Type plate
- Safety valve
- Manufactured complying with the stringent guidelines for pressure devices 2014 / 68 / EU

Sampling

- Weld-on thread NW 20 DIN 11851 with sealing cap

Manhole

- Welded stable manhole neck 340 x 440 mm with reinforcement ring
- Door with swivelling handle and toggle nut











Racking outlet

- Reinforced plate with drilled hole \varnothing 48 mm (to hold flap valve or weld-on thread NW 50 DIN 11851)

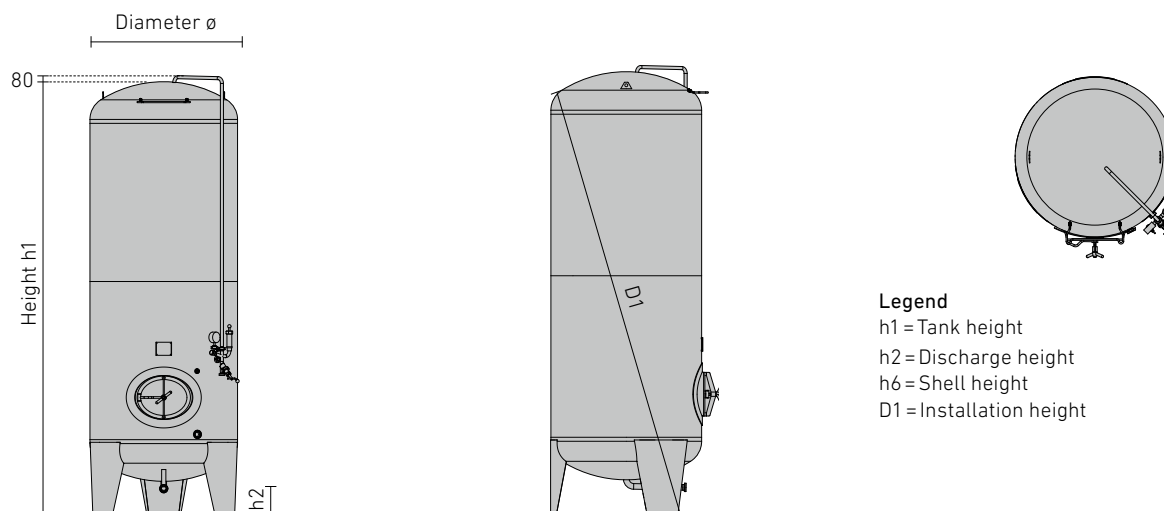
Bottom outlet

- Vaulted, stable tank bottom, in bottom centre with forward drawn discharge pipe and outlet with thread NW 50 DIN 11851

SET-UP EXAMPLE FOR PRESSURE TANK FOR SPARKLING WINE FS-MO-8B

Item	Order No.
	<p>Stainless steel pressure tank FS-MO-140-5200 liter</p> <ul style="list-style-type: none"> · h1 = 4,172 mm, · $H_{\text{compl.}} = 4,172 \text{ mm (h1)} + 150 \text{ mm (cleaning pipe)}$ · + approx. 100 mm (height compensation) = 4,422 mm · Standard equipment as on page 125 <p style="text-align: right;">FS-MO-140-5200-8B</p>
	<p>Sampling (page 179)</p> <ul style="list-style-type: none"> · With sampling tap NW20 DIN 11851 <p style="text-align: right;">79362</p>
	<p>Racking outlet (page 175)</p> <ul style="list-style-type: none"> · Welded gland with thread NW50 DIN 11851 · With bevel seat valve NW 50 DIN 11851 on request <p style="text-align: right;">KA-120D 80738</p>
	<p>Bottom outlet (page 175)</p> <ul style="list-style-type: none"> · With disc valve NW50 DIN 1185 <p style="text-align: right;">64945</p>
	<p>Cleaning pipe (page 188)</p> <ul style="list-style-type: none"> · Removable cleaning spray head NW40, H = + 150 mm · Perforation 360 ° with clip fastener · Including spray head holder with cleaning pipe pulled down to operating height · Disc valve NW 50 DIN 11851 <p style="text-align: right;">RL-041A RL-040A 61375</p>
	<p>Pipes (page 188)</p> <ul style="list-style-type: none"> · Ventilation pipe: stainless steel pipeline NW25 pulled down to operating height, connection NW25 DIN 11851 · Safety fittings consisting of pressure manometer, spring-loaded safety valve, nitrogen transfer and bevel seat valve DN 25 DIN 11851 <p style="text-align: right;">EL-100A SA-100A</p>
	<p>Heating and cooling jacket (page 130)</p> <ul style="list-style-type: none"> · Double jacket B4.0m² with welded gland thread G 1" · for the connection to available warm water / cold water source · Version 1, layout 78, connection position F11 <p style="text-align: right;">F11</p>
	<p>Temperature measurement (page 182)</p> <ul style="list-style-type: none"> · Bi-metal dial thermometer ø 100 mm, measuring range -20 °C to +60 °C · Length = 125 mm · Including welded-on sleeve for thermometer <p style="text-align: right;">TM-140F</p>
	<p>Fill level (page 180)</p> <ul style="list-style-type: none"> · Mounted fill level indicator NW 10 DIN 11851 with liter scale · Closed version – connection between fill level indicator and cleaning pipe <p style="text-align: right;">FS-130I</p>
	<p>Adjustable feet (page 186)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (H = + approx. 100 mm) <p style="text-align: right;">46125</p>
<p>TÜV-fees (fees for German Technical Control Board) including technical approval and documentation</p>	<p style="text-align: right;">TÜV-001</p>

DIMENSIONS OF PRESSURE TANK FOR SPARKLING WINE FS-MO-8B



Legend

h1 = Tank height

h2 = Discharge height

h6 = Shell height

D1 = Installation height

Capacity	ø	h1	h2	h6	D1	HV	Order No.
liter	mm	mm	mm	mm	mm		
1,000	1,000	1,955	225	1,000	2,030	3 x M20	FS-MO-100-8- 1000
1,200	1,000	2,205	225	1,250	2,250	3 x M20	FS-MO-100-8- 1200
1,400	1,000	2,455	225	1,500	2,480	3 x M20	FS-MO-100-8- 1400
1,600	1,000	2,705	225	1,750	2,720	3 x M20	FS-MO-100-8- 1600
1,800	1,000	2,955	225	2,000	2,950	3 x M20	FS-MO-100-8- 1800
2,000	1,000	3,205	225	2,250	3,190	3 x M20	FS-MO-100-8- 2000
2,150	1,000	3,455	225	2,500	3,430	3 x M20	FS-MO-100-8- 2150
1,500	1,200	2,057	225	1,000	2,170	3 x M20	FS-MO-120-8- 1500
1,800	1,200	2,307	225	1,250	2,390	3 x M20	FS-MO-120-8- 1800
2,100	1,200	2,557	225	1,500	2,610	3 x M20	FS-MO-120-8- 2100
2,400	1,200	2,807	225	1,750	2,840	3 x M20	FS-MO-120-8- 2400
2,600	1,200	3,057	225	2,000	3,070	3 x M20	FS-MO-120-8- 2600
2,900	1,200	3,307	225	2,250	3,310	3 x M20	FS-MO-120-8- 2900
3,200	1,200	3,557	225	2,500	3,540	3 x M20	FS-MO-120-8- 3200
2,200	1,400	2,172	225	1,000	2,350	6 x M20	FS-MO-140-8- 2100
2,600	1,400	2,422	225	1,250	2,560	6 x M20	FS-MO-140-8- 2600
3,000	1,400	2,672	225	1,500	2,780	6 x M20	FS-MO-140-8- 3000
3,400	1,400	2,922	225	1,750	3,000	6 x M20	FS-MO-140-8- 3400
3,700	1,400	3,172	225	2,000	3,230	6 x M20	FS-MO-140-8- 3700
4,100	1,400	3,422	225	2,250	3,460	6 x M20	FS-MO-140-8- 4100
4,500	1,400	3,672	225	2,500	3,690	6 x M20	FS-MO-140-8- 4500
4,900	1,400	3,922	225	2,750	3,930	6 x M20	FS-MO-140-8- 4900
5,200	1,400	4,172	225	3,000	4,160	6 x M20	FS-MO-140-8- 5200
3,000	1,600	2,277	225	1,000	2,520	8 x M20	FS-MO-160-8- 3000
3,500	1,600	2,527	225	1,250	2,720	8 x M20	FS-MO-160-8- 3500
4,000	1,600	2,777	225	1,500	2,930	8 x M20	FS-MO-160-8- 4000
4,500	1,600	3,027	225	1,750	3,150	8 x M20	FS-MO-160-8- 4500
5,000	1,600	3,277	225	2,000	3,370	8 x M20	FS-MO-160-8- 5000
5,500	1,600	3,527	225	2,250	3,600	8 x M20	FS-MO-160-8- 5500
6,000	1,600	3,777	225	2,500	3,820	8 x M20	FS-MO-160-8- 6000
6,500	1,600	4,027	225	2,750	4,060	8 x M20	FS-MO-160-8- 6500
7,000	1,600	4,277	225	3,000	4,290	8 x M20	FS-MO-160-8- 7000
10,000	1,600	5,777	225	4,500	5,740	8 x M20	FS-MO-160-8-10000



APPLICATION RANGE (PRESSURELESS)

- Fermentation
- Maturation
- Storage
- Mixing
- Processes

Ideal for

- Wine
- Juice
- Must
- Spirits
- Non-alcoholic beverages
- Alcoholic beverages

Stainless steel fermentation egg Black Eye

Wine was already aged in egg-shaped amphorae in ancient times. In recent years, fermentation has been tested in various forms in viticulture. We have now developed a stainless steel fermenter that combines the advantages of the egg shape with the advantages of a stainless steel tank and a unique design. The Black Eye looks like a space satellite from the outside and provides a gentle and well controllable fermentation inside. Due to its unique shape, the

yeast can circulate smoothly during the fermentation phase. In science it is assumed that this free circulation is an advantage for the fermentation process and thus for the entire aroma spectrum. In contrast to a concrete fermentation barrel, our Black Eye guarantees the necessary hygiene. Thanks to the perfect welding seams and the highly smooth inner walls, the fermenting chamber is also very easy to clean.





STANDARD EQUIPMENT FOR BLACK EYE

- For non-pressurized use
- Tank shell and tank bottom made of AISI 304 stainless steel, surface IIIId (2R), brushed outside
- Tank top made of AISI 316 stainless steel, surface IIIId (2R), brushed outside
- Dom NW400 centered in the middle of the tank top with flap lid with venting nozzle NW50 DIN 11851
- Free-standing base tank on three welded-on legs

Sampling

- Weld-on thread NW 10 DIN 11851 with sealing cap

Racking outlet

- Weld-on thread NW50 DIN 11851

Cooling jacket

- Laser-welded double jacket for cooling with two connection pieces G1" with external thread, color: black

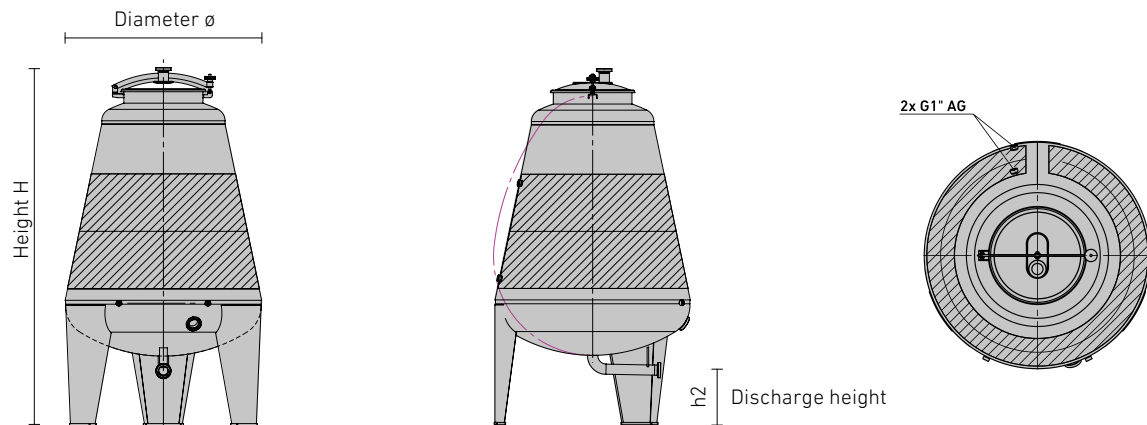
Temperature measurement

- Weld-on thread NW10 DIN 11851

Bottom outlet

- Vaulted, stable tank bottom, in bottom centre with forward drawn discharge pipe and outlet with thread NW 50 DIN 11851

DIMENSIONS OF STAINLESS STEEL FERMENTATION EGG



Capacity	ø	H	h2	Order No.
liter	mm	mm	mm	
625	1,000	1,829	278	FS-MO-100-S V1147
1,000	1,200	2,022	286	FS-MO-120-S V1179

Always the right temperature

The controlled management of the fermentation process through temperature regulation is one of the most important factors in the production of wine nowadays. In this regard our double jackets which are factory fitted by laser procedure help tremendously.



Double jackets for cooling and heating

The double jacket is moulded on the outside of the tank shell and transfers the heat or cold onto the medium inside the tank. This way it is impossible for the content of the tank to get in contact with the heating / cooling medium itself.

The double jackets have been dimensioned and standardised after many years of testing. They are ready to be connected to a pipeline system with appropriate heat / cooling source. When installing the feed pipes attention needs to be paid to the use of sufficiently sized pipe bores which ensure perfect cooling or heating. The double jackets are designed for an operating pressure of 2,5 to 6,0 bar. The dimension of the pump, the dimension of the cross sections of the feed pipes as well as the proportioning of the pressures and volume flows depend on the type of application / utilisation, the kind of heater / cooler used and the total capacity.

Note concerning water quality:

In case the cooling / heating medium is water, an appropriate analysis of the water should be carried out before the initial operation. In order to avoid corrosion damage the water needs to be treated and monitored regularly. Safeguard your system with filters against the infiltration of dirt or iron particles. There must be no air in the system because air facilitates the generation of microbes, sedimentary depositions and corrosion,

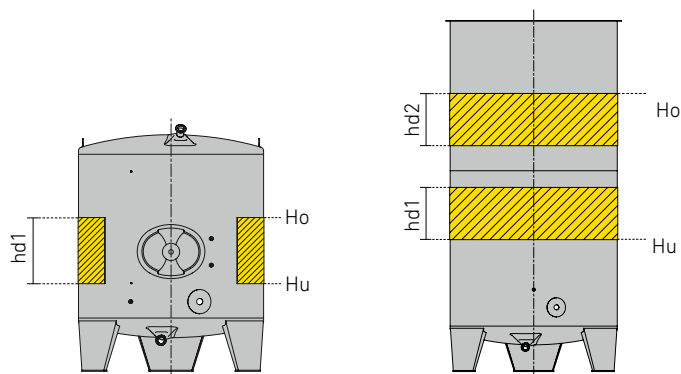




STANDARD EQUIPMENT FOR DOUBLE JACKETS

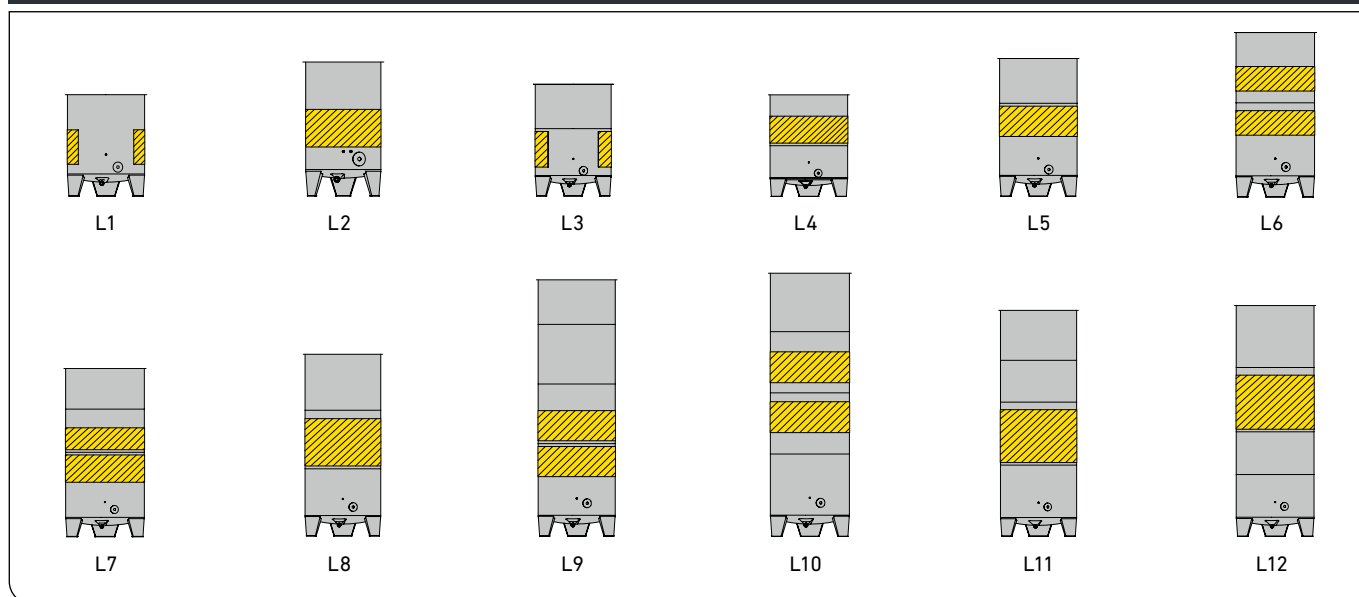
- Laser welded double jacket (data in accordance with chart)
- Water connections AG G 1" (BSP) (selection subject to column "connection position")
- Weld-on thread NW 10 DIN 11851 for temperature measurement (position located above sampling)

DOUBLE JACKET LAYOUTS



Double jackets

LAYOUTS DOUBLE JACKET FO / FO-M

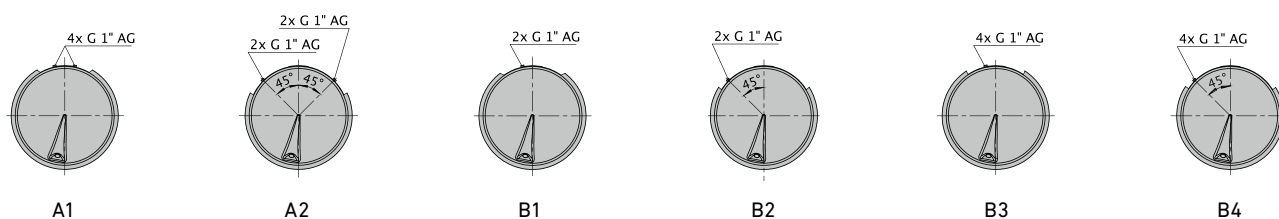


DOUBLE JACKET FO / FO-M Ø 820–1,600 MM

Capacity liter	Tank-Ø mm	Version	Connection position	Layout	Surface m ²	hd1 mm	hd2 mm	Ho %	Hu %	Order No. mounted
530	820	1	A1 : A2	L1	0.8	500	-	61	15	1A1 : 1A2
*530	820	2	B1 : B2	L2	1.2	500	-	74	29	2B1 : 2B2
675	820	1	A1 : A2	L1	1.1	750	-	65	9	1A1 : 1A2
*675	820	2	B1 : B2	L2	1.2	500	-	64	27	2B1 : 2B2
910	820	1	A1 : A2	L3	1.1	750	-	49	8	1A1 : 1A2
*910	820	2	B1 : B2	L5	1.2	500	-	48	21	2B1 : 2B2
1,100	1,000	1	A1 : A2	L1	1.2	625	-	61	18	1A1 : 1A2
*1,100	1,000	2	B1 : B2	L2	1.5	500	-	61	26	2B1 : 2B2
1,600	1,200	1	A1 : A2	L1	1.6	625	-	61	18	1A1 : 1A2
*1,600	1,200	2	B1 : B2	L2	1.8	500	-	61	27	2B1 : 2B2
2,200	1,400	1	A1 : A2	L1	2.0	625	-	61	18	1A1 : 1A2
*2,200	1,400	2	B1 : B2	L2	2.2	500	-	41	18	2B1 : 2B2
3,300	1,400	1	A1 : A2	L3	2.4	750	-	50	16	1A1 : 1A2
*3,300	1,400	2	B1 : B2	L5	2.2	500	-	58	35	2B1 : 2B2
*3,300	1,400	3	B1 : B2	L5	2.7	625	-	50	21	3B1 : 3B2
2,850	1,600	1	A1 : A2	L1	2.4	625	-	61	19	1A1 : 1A2
*2,850	1,600	2	B1 : B2	L2	2.5	500	-	61	27	2B1 : 2B2
3,850	1,600	1	A1 : A2	L3	2.9	750	-	53	14	1A1 : 1A2
3,850	1,600	2	B1 : B2	L5	2.5	500	-	65	40	2B1 : 2B2
4,800	1,600	1	A1 : A2	L3	2.9	750	-	47	16	1A1 : 1A2
4,800	1,600	2	B1 : B2	L5	3.1	625	-	62	37	2B1 : 2B2
5,800	1,600	1	A1 : A2	L3	3.8	1,000	-	49	15	1A1 : 1A2
5,800	1,600	2	B1 : B2	L5	3.1	625	-	52	31	2B1 : 2B2
5,800	1,600	3	B3 : B4	L6	4.9	500	500	79	35	3B3 : 3B4
6,800	1,600	1	B1 : B2	L8	4.9	1,000	-	62	33	1B1 : 1B2
7,700	1,600	1	B1 : B2	L8	4.9	1,000	-	55	29	1B1 : 1B2
7,700	1,600	2	B1 : B2	L8	4.9	1,000	-	67	42	2B1 : 2B2
8,700	1,600	1	B1 : B2	L8	6.2	1,250	-	68	40	1B1 : 1B2
9,700	1,600	1	B3 : B4	L9	6.2	625	625	46	18	1B3 : 1B4
9,700	1,600	2	B3 : B4	L10	6.2	625	625	69	36	2B3 : 2B4

* Version can only be chosen without manhole / mash door

CONNECTION POSITIONS DOUBLE JACKET FO / FO-M



DOUBLE JACKET FO / FO-M Ø 1,800–2,000 MM

Capacity	Tank-ø	Version	Connection position	Layout	Surface	hd1	hd2	Ho	Hu	Order No.
liter	mm				m ²	mm	mm	%	%	mounted
3,700	1,800	1	A1 : A2	L1	2.8	625	-	62	19	1A1 : 1A2
*3,700	1,800	2	B1 : B2	L2	3.5	625	-	68	28	2B1 : 2B2
4,900	1,800	1	A1 : A2	L3	3.3	750	-	53	15	1A1 : 1A2
4,900	1,800	2	B1 : B2	L4	3.5	625	-	78	46	2B1 : 2B2
6,100	1,800	1	A1 : A2	L3	4.5	1,000	-	52	11	1A1 : 1A2
6,100	1,800	2	B1 : B2	L5	4.2	750	-	62	32	2B1 : 2B2
7,400	1,800	1	A1 : A2	L3	4.5	1,000	-	49	16	1A1 : 1A2
7,400	1,800	2	B3 : B4	L6	5.5	500	500	77	29	2B3 : 2B4
8,600	1,800	1	B3 : B4	L7	6.3	625	500	62	27	1B3 : 1B4
8,600	1,800	2	B1 : B2	L8	5.6	1,000	-	62	33	2B1 : 2B2
9,800	1,800	1	B3 : B4	L7	6.3	625	500	55	23	1B3 : 1B4
9,800	1,800	2	B1 : B2	L8	6.9	1,250	-	61	29	2B1 : 2B2
11,000	1,800	1	B1 : B2	L8	6.9	1,250	-	65	37	1B1 : 1B2
11,000	1,800	2	B3 : B4	L7	7.0	625	625	56	23	2B3 : 2B4
12,200	1,800	1	B1 : B2	L11	6.9	1,250	-	57	29	1B1 : 1B2
12,200	1,800	2	B1 : B2	L12	6.9	1,250	-	69	43	2B1 : 2B2
12,200	1,800	3	B3 : B4	L10	8.1	750	750	69	23	3B3 : 3B4
4,500	2,000	1	A1 : A2	L1	3.2	625	-	62	20	1A1 : 1A2
*4,500	2,000	2	B1 : B2	L2	3.9	625	-	70	29	2B1 : 2B2
6,000	2,000	1	A1 : A2	L3	3.8	750	-	53	16	1A1 : 1A2
6,000	2,000	2	B1 : B2	L4	3.9	625	-	78	47	2B1 : 2B2
7,600	2,000	1	A1 : A2	L3	5.1	1,000	-	53	13	1A1 : 1A2
7,600	2,000	2	B1 : B2	L5	4.7	750	-	64	32	2B1 : 2B2
9,100	2,000	1	A1 : A2	L3	6.3	1,250	-	52	10	1A1 : 1A2
9,100	2,000	2	B3 : B4	L6	6.2	500	500	78	31	2B3 : 2B4
10,600	2,000	1	B3 : B4	L7	7.8	625	625	66	27	1B3 : 1B4
10,600	2,000	2	B1 : B2	L8	7.8	1,250	-	70	34	2B1 : 2B2
12,200	2,000	1	B3 : B4	L7	7.8	625	625	60	24	1B3 : 1B4
12,200	2,000	2	B1 : B2	L8	7.8	1,250	-	61	30	2B1 : 2B2
13,800	2,000	1	B3 : B4	L7	9.3	500	1,000	60	24	1B3 : 1B4
15,200	2,000	1	B3 : B4	L9	10.0	625	1,000	54	19	1B3 : 1B4
15,200	2,000	2	B3 : B4	L10	10.0	1,000	625	69	29	2B3 : 2B4

* Version can only be chosen without manhole / mash door

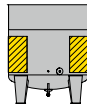
LAYOUTS DOUBLE JACKET FO / FO-M



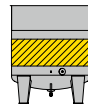
L70



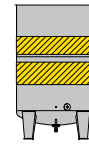
L71



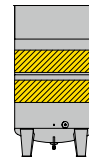
L72



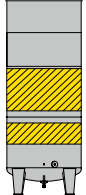
L73



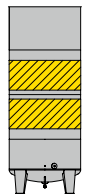
L74



L75

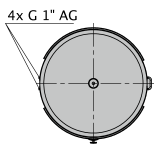


L76

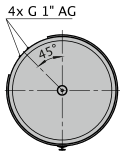


L77

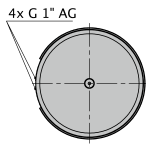
CONNECTION POSITION DOUBLE JACKET FO / FO-M



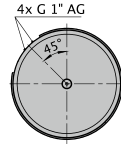
A3



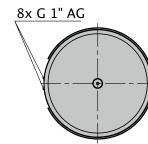
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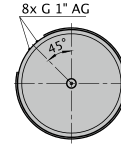
B5



B6



B7



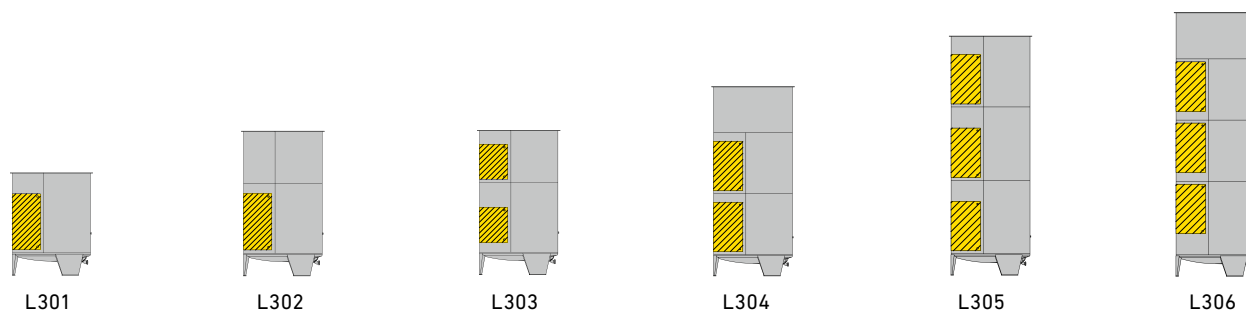
B8

DOUBLE JACKET FO / FO-M Ø 2,200–2,400 MM

Capacity liter	Tank- \varnothing mm	Version	Connection position	Layout	Surface m ²	hd1 mm	hd2 mm	Ho %	Hu %	Order No. mounted
6,000	2,200	1	A3 : A4	L70	4.1 / 3.7	750	-	63	19	1A3 : 1A4
*6,000	2,200	2	B5 : B6	L71	4.2	625	-	66	30	2B5 : 2B6
8,000	2,200	1	A3 : A4	L72	5.5 / 5.0	1,000	-	60	14	1A3 : 1A4
*8,000	2,200	2	B5 : B6	L73	5.0	750	-	57	23	2B5 : 2B6
9,800	2,200	1	A3 : A4	L72	6.8 / 6.2	1,250	-	58	12	1A3 : 1A4
9,800	2,200	2	B5 : B6	L73	6.7	1,000	-	56	19	2B5 : 2B6
11,700	2,200	1	B7 : B8	L74	7.5	625	500	75	28	1B7 : 1B8
13,500	2,200	1	B7 : B8	L75	8.4	625	625	68	25	1B7 : 1B8
15,500	2,200	1	B7 : B8	L75	10.0	750	750	67	22	1B7 : 1B8
17,500	2,200	1	B7 : B8	L75	11.7	750	1,000	65	20	1B7 : 1B8
19,000	2,200	1	B7 : B8	L76	12.5	625	1,250	61	18	1B7 : 1B8
7,200	2,400	1	A3 : A4	L70	4.6 / 4.1	750	-	63	20	1A3 : 1A4
7,200	2,400	2	B5 : B6	L71	4.6	625	-	67	31	2B5 : 2B5
9,500	2,400	1	A3 : A4	L72	6.1 / 5.5	1,000	-	60	15	1A3 : 1A4
9,500	2,400	2	B5 : B6	L73	5.5	750	-	58	24	2B5 : 2B5
11,500	2,400	1	A3 : A4	L72	7.6 / 6.8	1,250	-	58	13	1A3 : 1A4
11,500	2,400	2	B5 : B6	L73	7.4	1,000	-	56	20	2B5 : 2B6
14,000	2,400	1	B7 : B8	L74	8.3	625	500	75	29	1B7 : 1B8
16,000	2,400	1	B7 : B8	L75	10.1	625	750	72	25	1B7 : 1B8
18,500	2,400	1	B7 : B8	L75	11.0	750	750	67	23	1B7 : 1B8
20,500	2,400	1	B7 : B8	L75	12.9	750	1,000	65	20	1B7 : 1B8
22,800	2,400	1	B7 : B8	L76	13.8	625	1,250	61	17	1B7 : 1B8
22,800	2,400	2	B7 : B8	L77	14.7	1,000	1,000	71	26	2B7 : 2B8
25,000	2,400	1	B7 : B8	L76	14.7	750	1,250	56	17	1B7 : 1B8
25,000	2,400	2	B7 : B8	L77	14.7	1,000	1,000	71	32	2B7 : 2B8

* Version can only be chosen without manhole / mash door

LAYOUTS DOUBLE JACKETS FO / FO-M



L301

L302

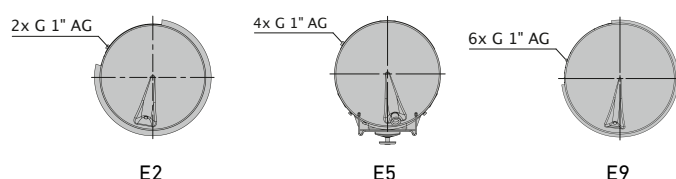
L303

L304

L305

L306

CONNECTION POSITION DOUBLE JACKET FO / FO-M



E2

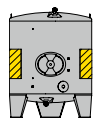
E5

E9

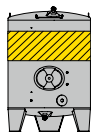
DOUBLE JACKET FO / FO-M Ø 820–2,000 MM

Capacity	Tank- \varnothing	Version	Connection position	Layout	Surface	hd1	hd2	hd3	Ho	Hu	Order No.
liter	mm				m ²	mm	mm	mm	%	%	mounted
530	820	3	E2	301	0.6	625	-	-	70	15	3E2
675	820	3	E2	301	0.7	750	-	-	68	14	3E2
910	820	3	E2	302	0.9	1,000	-	-	68	15	3E2
1,100	1,000	3	E2	301	1.1	1,000	-	-	80	12	3E2
1,600	1,200	3	E2	301	1.3	1,000	-	-	76	12	3E2
2,200	1,400	3	E2	301	1.6	1,000	-	-	76	13	3E2
3,300	1,400	4	E5	303	2.0	625	625	-	89	14	4E5
2,850	1,600	3	E2	301	1.9	1,000	-	-	77	15	3E2
3,850	1,600	3	E5	303	2.4	625	625	-	88	17	3E5
4,800	1,600	3	E5	303	2.8	750	750	-	85	9	3E5
5,800	1,600	4	E5	303	3.8	1,000	1,000	-	88	8	4E5
6,800	1,600	2	E5	304	3.8	1,000	1,000	-	69	7	2E5
7,700	1,600	3	E5	304	3.8	1,000	1,000	-	76	15	3E5
8,700	1,600	2	E9	305	5.7	1,000	1,000	1,000	92	5	2E9
9,700	1,600	3	E9	306	5.7	1,000	1,000	1,000	80	12	3E9
3,700	1,800	3	E2	301	2.2	1,000	-	-	77	15	3E2
4,900	1,800	3	E5	303	2.8	625	625	-	88	14	3E5
6,100	1,800	3	E5	303	3.4	750	750	-	86	15	3E5
7,400	1,800	3	E5	303	4.4	1,000	1,000	-	88	12	3E5
8,600	1,800	3	E5	304	4.4	1,000	1,000	-	69	-	3E5
9,800	1,800	3	E9	305	6.1	1,000	1,000	750	97	12	3E9
11,000	1,800	3	E9	305	6.6	1,000	1,000	1,000	82	13	3E9
12,200	1,800	4	E9	306	6.6	1,000	1,000	1,000	80	14	4E9
4,500	2,000	3	E2	301	2.5	1,000	-	-	77	15	3E2
6,000	2,000	3	E5	303	3.2	625	625	-	88	17	3E5
7,600	2,000	3	E5	303	3.8	750	750	-	86	9	3E5
9,100	2,000	3	E5	303	5.0	1,000	1,000	-	88	8	3E5
10,600	2,000	3	E9	305	6.9	1,000	1,000	750	96	-	3E9
12,200	2,000	3	E9	305	6.9	1,000	1,000	750	97	15	3E9
13,800	2,000	2	E9	305	7.5	1,000	1,000	1,000	92	5	2E9
15,200	2,000	3	E9	306	7.5	1,000	1,000	1,000	80	12	3E9

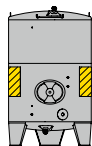
LAYOUTS DOUBLE JACKETS FS1-MO, FS-MO, AS1-MO, AS-MO, MS-MO



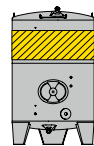
L13



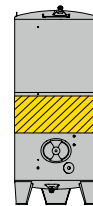
L14



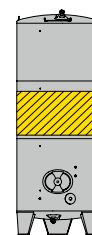
L15



L16



L17

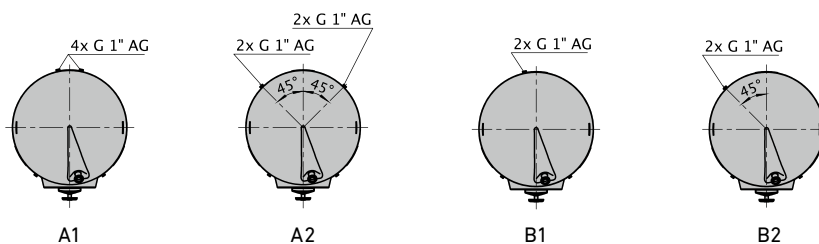


L18

DOUBLE JACKETS FS-MO, AS-MO Ø 820–1,200 MM, MS-MO 1,000–1,200 MM

Capacity	Tank-Ø	Version	Connection position	Layout	Surface	hd1	hd2	Ho	Hu	Order No.
liter	mm				m ²	mm	mm	%	%	mounted
320	820	1	A1 : A2	L13	0.5	333	-	73	21	1A1 : 1A2
525	820	1	A1 : A2	L13	0.8	500	-	74	25	1A1 : 1A2
625	820	1	A1 : A2	L13	0.8	500	-	55	14	1A1 : 1A2
750	820	1	A1 : A2	L13	0.8	500	-	52	18	1A1 : 1A2
750	820	2	B1 : B2	L14	0.8	333	-	80	58	2B1 : 2B2
1,000	820	1	A1 : A2	L15	1.1	750	-	46	8	1A1 : 1A2
1,000	820	2	B1 : B2	L16	0.8	333	-	70	53	2B1 : 2B2
1,000	820	3	B1 : B2	L16	1.2	500	-	78	53	3B1 : 3B2
650	1,000	1	A1 : A2	L13	1.0	500	-	71	16	1A1 : 1A2
850	1,000	1	A1 : A2	L13	1.0	500	-	67	24	1A1 : 1A2
1,050	1,000	1	A1 : A2	L13	1.0	500	-	60	24	1A1 : 1A2
1,250	1,000	1	A1 : A2	L13	1.0	500	-	60	30	1A1 : 1A2
1,250	1,000	2	B1 : B2	L14	1.0	333	-	73	53	2B1 : 2B2
1,400	1,000	1	A1 : A2	L15	1.0	500	-	53	26	1A1 : 1A2
1,400	1,000	2	B1 : B2	L16	1.0	333	-	78	60	2B1 : 2B2
1,550	1,000	1	B1 : B2	L17	1.0	333	-	63	39	1B1 : 1B2
1,550	1,000	2	A1 : A2	L15	1.0	500	-	42	17	2A1 : 2A2
1,800	1,000	1	B1 : B2	L17	1.5	500	-	63	42	1B1 : 1B2
1,800	1,000	2	B1 : B2	L16	1.5	500	-	79	58	2B1 : 2B2
2,000	1,000	1	B1 : B2	L17	1.5	500	-	58	38	1B1 : 1B2
2,000	1,000	2	B1 : B2	L16	1.5	500	-	73	52	2B1 : 2B2
2,200	1,000	1	B1 : B2	L17	1.9	625	-	52	31	1B1 : 1B2
2,200	1,000	2	B1 : B2	L16	1.9	625	-	69	48	2B1 : 2B2
2,350	1,000	1	B1 : B2	L17	1.9	625	-	48	28	1B1 : 1B2
2,350	1,000	2	B1 : B2	L16	1.9	625	-	72	52	2B1 : 2B2
2,500	1,000	1	B1 : B2	L18	1.9	625	-	62	43	1B1 : 1B2
1,000	1,200	1	A1 : A2	L13	1.3	500	-	71	16	1A1 : 1A2
1,300	1,200	1	A1 : A2	L13	1.3	500	-	67	24	1A1 : 1A2
1,550	1,200	1	A1 : A2	L13	1.3	500	-	60	25	1A1 : 1A2
1,800	1,200	1	A1 : A2	L13	1.3	500	-	60	30	1A1 : 1A2
1,800	1,200	2	B1 : B2	L14	1.2	333	-	73	53	2B1 : 2B2
2,000	1,200	1	A1 : A2	L15	1.3	500	-	55	27	1A1 : 1A2
2,000	1,200	2	B1 : B2	L17	1.2	333	-	70	51	2B1 : 2B2
2,100	1,200	1	A1 : A2	L15	1.3	500	-	52	26	1A1 : 1A2
2,100	1,200	2	B1 : B2	L17	1.2	333	-	67	49	2B1 : 2B2
2,350	1,200	1	A1 : A2	L15	1.6	625	-	45	16	1A1 : 1A2
2,350	1,200	2	B1 : B2	L16	1.8	500	-	76	53	2B1 : 2B2
2,500	1,200	1	A1 : A2	L15	2.0	750	-	50	17	1A1 : 1A2
2,500	1,200	2	B1 : B2	L17	1.8	500	-	62	39	2B1 : 2B2
2,650	1,200	1	A1 : A2	L15	2.0	750	-	47	17	1A1 : 1A2
2,650	1,200	2	B1 : B2	L16	1.8	500	-	70	47	2B1 : 2B2
3,000	1,200	1	A1 : A2	L15	2.0	750	-	43	16	1A1 : 1A2
3,000	1,200	2	B1 : B2	L16	1.8	500	-	74	54	2B1 : 2B2
3,200	1,200	1	B1 : B2	L17	2.3	625	-	52	31	1B1 : 1B2

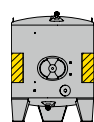
CONNECTION POSITION DOUBLE JACKETS FS-MO, AS-MO, MS-MO



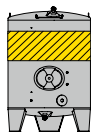
DOUBLE JACKETS FS-MO, AS-MO Ø 1,200–1,600 MM, MS-MO 1,200–1,600 MM

Capacity liter	Tank-Ø mm	Version	Connection position	Layout Surface	hd1 mm	hd2 mm	Ho %	Hu %	Order No. mounted	
3,200	1,200	2	B1 : B2	L16	2.3	625	-	69	48	2B1 : 2B2
3,500	1,200	1	B1 : B2	L17	2.3	625	-	48	28	1B1 : 1B2
3,500	1,200	2	B1 : B2	L16	2.3	625	-	73	52	2B1 : 2B2
3,750	1,200	1	B1 : B2	L18	2.3	625	-	59	41	1B1 : 1B2
4,000	1,200	1	B1 : B2	L18	2.8	750	-	59	38	1B1 : 1B2
4,300	1,200	1	B1 : B2	L18	3.7	1,000	-	61	36	1B1 : 1B2
4,600	1,200	1	B1 : B2	L18	3.7	1,000	-	64	40	1B1 : 1B2
1,400	1,400	1	A1 : A2	L13	1.6	500	-	76	17	1A1 : 1A2
1,750	1,400	1	A1 : A2	L13	1.6	500	-	70	24	1A1 : 1A2
2,150	1,400	1	A1 : A2	L13	1.6	500	-	61	25	1A1 : 1A2
2,500	1,400	1	A1 : A2	L13	1.6	500	-	60	30	1A1 : 1A2
2,500	1,400	2	B1 : B2	L14	2.2	500	-	87	53	2B1 : 2B2
2,850	1,400	1	A1 : A2	L15	1.6	500	-	53	27	1A1 : 1A2
2,850	1,400	2	B1 : B2	L16	2.2	500	-	90	60	2B1 : 2B2
3,000	1,400	1	A1 : A2	L15	2.0	625	-	47	16	1A1 : 1A2
3,000	1,400	2	B1 : B2	L16	2.2	500	-	80	53	2B1 : 2B2
3,200	1,400	1	A1 : A2	L15	2.0	625	-	47	18	1A1 : 1A2
3,200	1,400	2	B1 : B2	L16	2.2	500	-	78	53	2B1 : 2B2
3,600	1,400	1	A1 : A2	L15	2.0	625	-	45	20	1A1 : 1A2
3,600	1,400	2	B1 : B2	L16	2.2	500	-	70	47	2B1 : 2B2
4,000	1,400	1	A1 : A2	L15	2.4	750	-	43	15	1A1 : 1A2
4,000	1,400	2	B1 : B2	L16	2.2	500	-	73	52	2B1 : 2B2
4,400	1,400	1	B1 : B2	L17	2.7	625	-	52	31	1B1 : 1B2
4,400	1,400	2	B1 : B2	L16	2.7	625	-	70	48	2B1 : 2B2
4,750	1,400	1	B1 : B2	L17	2.7	625	-	48	28	1B1 : 1B2
4,750	1,400	2	B1 : B2	L16	2.7	625	-	73	52	2B1 : 2B2
5,100	1,400	1	B1 : B2	L18	3.2	750	-	63	41	1B1 : 1B2
5,500	1,400	1	B1 : B2	L18	3.2	750	-	59	38	1B1 : 1B2
5,850	1,400	1	B1 : B2	L18	4.3	1,000	-	62	36	1B1 : 1B2
6,300	1,400	1	B1 : B2	L18	4.3	1,000	-	64	40	1B1 : 1B2
6,700	1,400	1	B1 : B2	L18	4.3	1,000	-	60	37	1B1 : 1B2
1,800	1,600	1	A1 : A2	L13	1.9	500	-	70	17	1A1 : 1A2
2,300	1,600	1	A1 : A2	L13	1.9	500	-	66	25	1A1 : 1A2
2,800	1,600	1	A1 : A2	L13	1.9	500	-	60	25	1A1 : 1A2
3,300	1,600	1	A1 : A2	L13	1.9	500	-	53	24	1A1 : 1A2
3,800	1,600	1	A1 : A2	L15	2.9	750	-	53	15	1A1 : 1A2
3,800	1,600	2	B1 : B2	L16	2.5	500	-	89	60	2B1 : 2B2
4,200	1,600	1	A1 : A2	L15	2.9	750	-	47	13	1A1 : 1A2
4,200	1,600	2	B1 : B2	L16	3.1	625	-	85	53	2B1 : 2B2
4,800	1,600	1	A1 : A2	L15	2.9	750	-	47	17	1A1 : 1A2
4,800	1,600	1	B1 : B2	L16	3.1	625	-	86	58	2B1 : 2B2
5,200	1,600	2	A1 : A2	L15	2.9	750	-	43	15	1A1 : 1A2
5,200	1,600	1	B1 : B2	L16	3.1	625	-	78	52	2B1 : 2B2

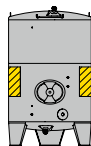
LAYOUTS DOUBLE JACKETS FS-MO, AS-MO, MS-MO, FD-MBT



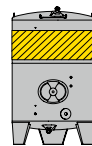
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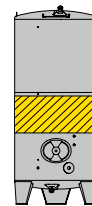
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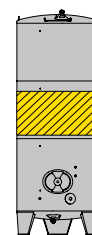
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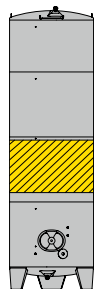
L16



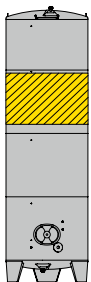
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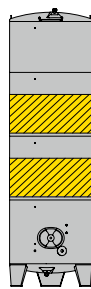
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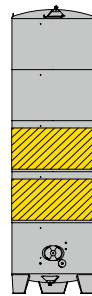
L19



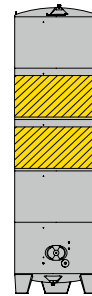
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L21



L22

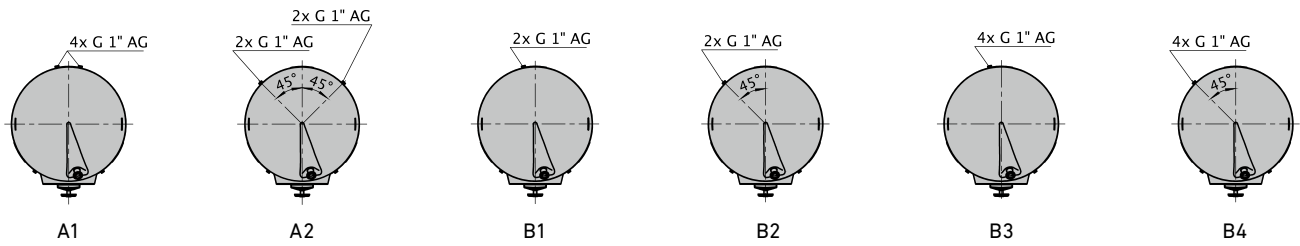


L23

DOUBLE JACKETS FS-MO, AS-MO Ø 1,600–1,800 MM, MS-MO 1,600–1,800 MM

Capacity	Tank- \varnothing	Version	Connection position	Layout	Surface	hd1	hd2	Ho	Hu	Order No.
liter	mm				m ²	mm	mm	%	%	mounted
5,800	1,600	1	A1 : A2	L15	3.8	1,000	-	50	16	1A1 : 1A2
5,800	1,600	2	B1 : B2	L16	3.7	750	-	73	48	2B1 : 2B2
6,200	1,600	1	A1 : A2	L15	3.8	1,000	-	46	14	1A1 : 1A2
6,200	1,600	2	B1 : B2	L16	3.7	750	-	77	52	2B1 : 2B2
6,700	1,600	1	B1 : B2	L18	3.7	750	-	63	41	1B1 : 1B2
7,200	1,600	1	B1 : B2	L18	3.7	750	-	59	38	1B1 : 1B2
7,700	1,600	1	B1 : B2	L18	4.9	1,000	-	61	36	1B1 : 1B2
8,200	1,600	1	B1 : B2	L18	4.9	1,000	-	64	40	1B1 : 1B2
8,700	1,600	1	B1 : B2	L18	4.9	1,000	-	60	38	1B1 : 1B2
9,200	1,600	1	B1 : B2	L18	6.2	1,250	-	62	35	1B1 : 1B2
9,700	1,600	1	B1 : B2	L19	4.9	1,000	-	51	31	1B1 : 1B2
9,700	1,600	2	B1 : B2	L20	4.9	1,000	-	78	56	2B1 : 2B2
9,700	1,600	3	B3 : B4	L21	7.4	750	750	69	29	3B3 : 3B4
10,000	1,600	1	B1 : B2	L19	4.9	1,000	-	49	30	1B1 : 1B2
10,000	1,600	2	B1 : B2	L20	4.9	1,000	-	74	54	2B1 : 2B2
10,000	1,600	3	B3 : B4	L21	7.4	750	750	66	27	3B3 : 3B4
2,400	1,800	1	A1 : A2	L13	2.3	500	-	70	18	1A1 : 1A2
3,000	1,800	1	A1 : A2	L13	2.3	500	-	66	25	1A1 : 1A2
3,600	1,800	1	A1 : A2	L13	2.3	500	-	60	26	1A1 : 1A2
4,200	1,800	1	A1 : A2	L13	2.3	500	-	59	30	1A1 : 1A2
4,200	1,800	2	B1 : B2	L14	2.8	500	-	82	53	2B1 : 2B2
4,800	1,800	1	A1 : A2	L15	3.4	750	-	53	15	1A1 : 1A2
4,800	1,800	2	B1 : B2	L16	2.8	500	-	85	60	2B1 : 2B2
5,500	1,800	1	A1 : A2	L15	3.4	750	-	47	13	1A1 : 1A2
5,500	1,800	2	B1 : B2	L16	3.5	625	-	81	53	2B1 : 2B2
6,100	1,800	1	A1 : A2	L15	3.4	750	-	47	17	1A1 : 1A2
6,100	1,800	2	B1 : B2	L16	3.5	625	-	73	47	2B1 : 2B2
6,700	1,800	1	A1 : A2	L15	4.5	1,000	-	48	11	1A1 : 1A2
6,700	1,800	2	B1 : B2	L16	4.2	750	-	80	52	2B1 : 2B2
7,300	1,800	1	A1 : A2	L15	4.5	1,000	-	50	16	1A1 : 1A2
7,300	1,800	2	B1 : B2	L16	4.2	750	-	73	48	2B1 : 2B2
8,000	1,800	1	A1 : A2	L15	4.5	1,000	-	46	15	1A1 : 1A2
8,000	1,800	2	B1 : B2	L16	4.2	750	-	77	52	2B1 : 2B2

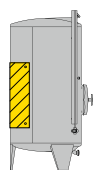
CONNECTION POSITION DOUBLE JACKETS FS-MO, AS-MO, MS-MO, FD-MBT



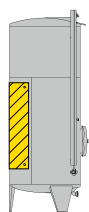
DOUBLE JACKETS FS-MO, AS-MO Ø 1,800–2,000 MM, MS-MO 1,800–2,000 MM, FD-MBT 2,000 MM

Capacity liter	Tank- \varnothing mm	Version	Connection position	Layout Surface	hd1 m ²	hd2 mm	Ho mm	Hu %	Order No. mounted	
8,500	1,800	1	B1 : B2	L18	4.2	750	-	63	41	1B1 : 1B2
9,200	1,800	1	B1 : B2	L18	5.6	1,000	-	65	38	1B1 : 1B2
9,800	1,800	1	B1 : B2	L18	5.6	1,000	-	61	36	1B1 : 1B2
10,400	1,800	1	B1 : B2	L18	5.6	1,000	-	64	40	1B1 : 1B2
11,000	1,800	1	B1 : B2	L18	6.9	1,250	-	66	37	1B1 : 1B2
11,600	1,800	1	B1 : B2	L18	6.9	1,250	-	62	36	1B1 : 1B2
12,200	1,800	1	B3 : B4	L21	8.3	750	750	69	29	1B3 : 1B4
12,800	1,800	1	B3 : B4	L21	8.3	750	750	65	27	1B3 : 1B4
13,500	1,800	1	B3 : B4	L21	8.3	750	750	67	31	1B3 : 1B4
14,000	1,800	1	B3 : B4	L21	8.3	750	750	69	29	1B3 : 1B4
14,700	1,800	1	B3 : B4	L21	11.0	1,000	1,000	70	28	1B3 : 1B4
15,300	1,800	1	B3 : B4	L21	11.0	1,000	1,000	67	27	1B3 : 1B4
3,000	2,000	1	A1 : A2	L13	2.6	500	-	69	19	1A1 : 1A2
3,800	2,000	1	A1 : A2	L13	2.6	500	-	55	26	1A1 : 1A2
4,600	2,000	1	A1 : A2	L13	2.6	500	-	60	26	1A1 : 1A2
5,200	2,000	1	A1 : A2	L13	3.8	750	-	60	17	1A1 : 1A2
5,300	2,000	1	A1 : A2	L13	3.8	750	-	60	17	1A1 : 1A2
6,000	2,000	1	A1 : A2	L15	3.8	750	-	53	15	1A1 : 1A2
6,000	2,000	2	B1 : B2	L16	3.9	625	-	91	59	1B1 : 1B2
6,100	2,000	1	A1 : A2	L15	3.8	750	-	53	15	1A1 : 1A2
6,100	2,000	2	B1 : B2	L16	3.9	625	-	91	59	2B1 : 2B2
6,700	2,000	1	A1 : A2	L15	3.8	750	-	47	13	1A1 : 1A2
6,700	2,000	2	B1 : B2	L16	3.9	625	-	91	59	1B1 : 1B2
6,800	2,000	1	A1 : A2	L15	3.8	750	-	47	13	1A1 : 1A2
6,800	2,000	2	B1 : B2	L16	3.9	625	-	81	53	2B1 : 2B2
7,600	2,000	1	A1 : A2	L15	5.1	1,000	-	53	12	1A1 : 1A2
7,600	2,000	2	B1 : B2	L16	4.7	750	-	78	47	2B1 : 2B2
8,300	2,000	1	A1 : A2	L15	5.1	1,000	-	48	12	1A1 : 1A2
8,300	2,000	2	B1 : B2	L16	4.7	750	-	80	52	1B1 : 1B2
8,400	2,000	1	A1 : A2	L15	5.1	1,000	-	48	12	1A1 : 1A2
8,400	2,000	2	B1 : B2	L16	4.7	750	-	80	52	2B1 : 2B2
9,200	2,000	1	A1 : A2	L15	5.1	1,000	-	52	19	1A1 : 1A2
9,200	2,000	2	B1 : B2	L16	6.2	1,000	-	81	48	2B1 : 2B2
9,800	2,000	1	A1 : A2	L15	5.1	1,000	-	48	17	1A1 : 1A2
9,800	2,000	1	B1 : B2	L16	6.2	1,000	-	83	52	1B1 : 1B2
10,000	2,000	1	A1 : A2	L15	5.1	1,000	-	48	17	1A1 : 1A2
10,000	2,000	2	B1 : B2	L16	6.2	1,000	-	83	52	2B1 : 2B2
10,600	2,000	1	B1 : B2	L18	6.2	1,000	-	63	34	1B1 : 1B2
11,400	2,000	1	B1 : B2	L18	6.2	1,000	-	65	28	1B1 : 1B2
12,200	2,000	1	B1 : B2	L18	6.2	1,000	-	61	36	1B1 : 1B2
13,000	2,000	1	B1 : B2	L18	6.2	1,000	-	63	40	1B1 : 1B2
13,700	2,000	1	B1 : B2	L18	7.8	1,250	-	65	38	1B1 : 1B2
14,500	2,000	1	B1 : B2	L18	7.8	1,250	-	62	36	1B3 : 1B4
15,200	2,000	1	B3 : B4	L21	9.3	750	750	69	29	1B3 : 1B4
16,000	2,000	1	B3 : B4	L21	9.3	750	750	66	27	1B3 : 1B4
16,800	2,000	1	B3 : B4	L21	9.3	750	750	67	31	1B3 : 1B4
17,500	2,000	1	B3 : B4	L21	12.4	1,000	1,000	69	29	1B3 : 1B4
18,300	2,000	1	B3 : B4	L21	12.4	1,000	1,000	70	28	1B3 : 1B4
19,000	2,000	1	B3 : B4	L21	12.4	1,000	1,000	67	27	1B3 : 1B4
20,000	2,000	1	B3 : B4	L22	12.4	1,000	1,000	57	22	1B3 : 1B4
20,000	2,000	2	B3 : B4	L23	12.4	1,000	1,000	76	41	2B3 : 2B4

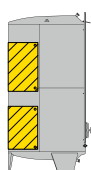
LAYOUTS DOUBLE JACKETS FS1-MO, FS-MO, AS1-MO, AS-MO, MS-MO



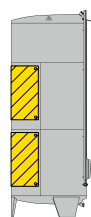
L201



L202



L203

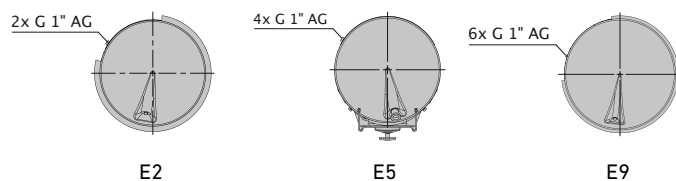


L204

DOUBLE JACKETS FS-MO, AS-MO Ø 820–1,200 MM, MS-MO 1,000–1,200 MM

Capacity	Tank-Ø	Version	Connection position	Layout	Surface	hd1	hd2	Ho	Hu	Order No.
liter	mm				m ²	mm	mm	%	%	mounted
320	820	2	E2	201	0.3	333	-	72	23	2E2
525	820	2	E2	201	0.6	625	-	73	15	2E2
625	820	2	E2	201	0.7	750	-	74	16	2E2
750	820	3	E2	201	0.7	750	-	68	20	3E2
1,000	820	4	E2	202	0.9	1,000	-	63	14	4E2
650	1,000	2	E2	201	0.6	500	-	70	18	2E2
850	1,000	2	E2	201	0.8	500	-	79	18	2E2
1,050	1,000	2	E2	201	1.1	1,000	-	80	12	2E2
1,250	1,000	3	E2	201	1.1	1,000	-	74	16	3E2
1,400	1,000	3	E2	202	1.1	1,000	-	66	15	3E2
1,550	1,000	3	E2	202	1.1	1,000	-	62	14	3E2
1,800	1,000	3	E5	203	1.6	750	750	90	9	3E5
2,000	1,000	3	E5	203	1.6	750	750	81	8	3E5
2,200	1,000	3	E5	203	2.2	1,000	1,000	88	6	3E5
2,350	1,000	3	E5	203	2.2	1,000	1,000	83	5	3E5
2,500	1,000	2	E5	204	2.2	1,000	1,000	73	5	2E5
1,000	1,200	2	E2	201	0.7	500	-	69	19	2E2
1,300	1,200	2	E2	201	1.0	750	-	78	19	2E2
1,550	1,200	2	E2	201	1.3	1,000	-	82	13	2E2
1,800	1,200	3	E2	201	1.3	1,000	-	74	17	3E2
2,000	1,200	3	E2	202	1.3	1,000	-	69	16	3E2
2,100	1,200	3	E2	202	1.3	1,000	-	66	16	3E2
2,350	1,200	3	E5	203	1.6	625	625	80	9	3E5
2,500	1,200	3	E5	203	1.6	625	625	87	8	3E5
2,650	1,200	3	E5	203	1.6	625	625	82	15	3E5
3,000	1,200	3	E5	203	2.6	1,000	1,000	89	7	3E5
3,200	1,200	3	E5	203	2.6	1,000	1,000	88	7	3E5

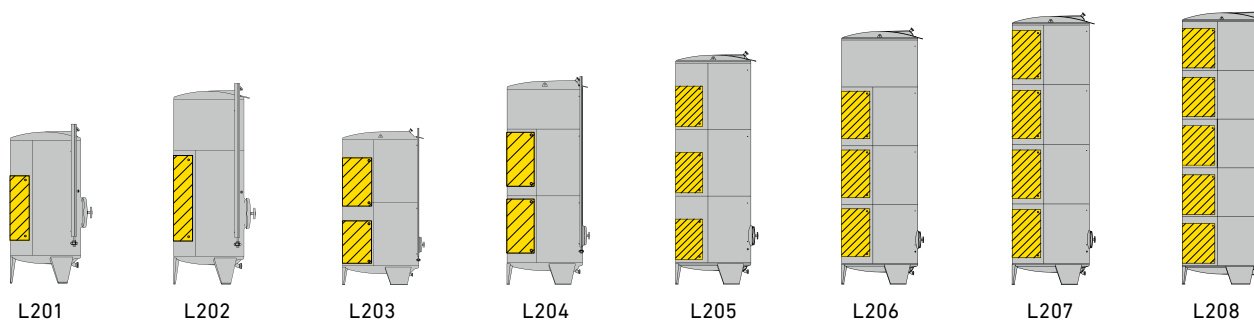
CONNECTION POSITION DOUBLE JACKETS FS-MO, AS-MO, MS-MO



DOUBLE JACKETS FS-MO, AS-MO Ø 1,200–1,600 MM, MS-MO 1,200–1,600 MM

Capacity liter	Tank-Ø mm	Version	Connection position	Layout	Surface m ²	hd1 mm	hd2 mm	hd3 mm	Ho %	Hu %	Order No. mounted
3,500	1,200	3	E5	203	2.6	1,000	1,000	-	83	6	3E5
3,750	1,200	2	E5	204	2.6	1,000	1,000	-	73	9	2E5
4,000	1,200	2	E5	204	2.6	1,000	1,000	-	75	15	2E5
4,300	1,200	2	E9	205	3.9	1,000	1,000	1,000	92	5	2E9
4,600	1,200	2	E9	205	3.9	1,000	1,000	1,000	93	5	2E9
1,400	1,400	2	E2	201	0.8	500	-	-	68	20	2E2
1,750	1,400	2	E2	201	1.2	750	-	-	78	20	2E2
2,150	1,400	2	E2	201	1.6	1,000	-	-	79	14	2E2
2,500	1,400	3	E2	201	1.6	1,000	-	-	73	17	3E2
2,850	1,400	3	E2	202	1.6	1,000	-	-	66	16	3E2
3,000	1,400	3	E2	202	1.6	1,000	-	-	63	16	3E2
3,200	1,400	3	E5	203	2.0	625	625	-	80	9	3E5
3,600	1,400	3	E5	203	2.0	625	625	-	82	16	3E5
4,000	1,400	3	E5	203	2.4	750	750	-	79	8	3E5
4,400	1,400	3	E5	203	2.4	750	750	-	81	7	3E5
4,750	1,400	3	E5	203	3.2	1,000	1,000	-	82	6	3E5
5,100	1,400	2	E5	204	3.2	1,000	1,000	-	73	9	2E5
5,500	1,400	2	E5	204	3.2	1,000	1,000	-	70	16	2E5
5,850	1,400	2	E9	205	3.6	750	750	750	86	5	2E9
6,300	1,400	2	E9	205	3.6	750	750	750	86	5	2E9
6,700	1,400	2	E9	205	4.4	1,000	1,000	750	87	5	2E9
1,800	1,600	2	E2	201	1.2	625	-	-	79	22	2E2
2,300	1,600	2	E2	201	1.4	750	-	-	77	21	2E2
2,800	1,600	2	E2	201	1.9	1,000	-	-	78	15	2E2
3,300	1,600	2	E2	201	1.9	1,000	-	-	74	19	2E2
3,800	1,600	3	E2	202	1.9	1,000	-	-	65	17	3E2
4,200	1,600	3	E5	203	2.4	625	625	-	79	10	3E5
4,800	1,600	3	E5	203	2.8	750	750	-	86	16	3E5
5,200	1,600	3	E5	203	2.8	750	750	-	79	15	3E5

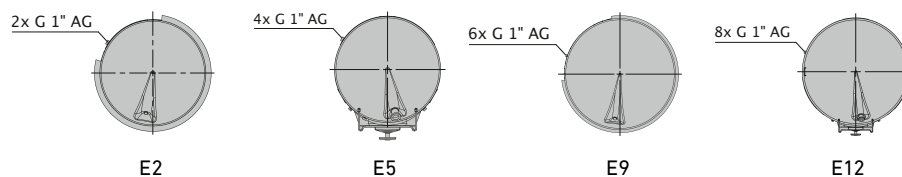
LAYOUTS DOUBLE JACKETS FS-MO, AS-MO, MS-MO



DOUBLE JACKETS FS-MO, AS-MO Ø 1,600–1,800 MM, MS-MO 1,600–1,800 MM

Capacity	Tank-Ø	Version	Connection position	Layout	Surface	hd1	hd2	hd3	Ho	Hu	Order No.
liter	mm				m ²	mm	mm	mm	%	%	mounted
5,800	1,600	3	E5	203	3.8	1,000	1,000	-	89	15	3E5
6,200	1,600	3	E5	203	3.8	1,000	1,000	-	82	8	3E5
6,700	1,600	2	E5	204	3.8	1,000	1,000	-	73	7	2E5
7,200	1,600	2	E5	204	3.8	1,000	1,000	-	75	10	2E5
7,700	1,600	2	E9	205	4.2	750	750	750	85	16	2E9
8,200	1,600	2	E9	205	4.2	750	750	750	86	6	2E9
8,700	1,600	2	E9	205	5.2	1,000	1,000	750	87	5	2E9
9,200	1,600	2	E9	205	5.7	1,000	1,000	1,000	87	5	2E9
9,700	1,600	4	E9	206	5.7	1,000	1,000	1,000	81	5	4E9
10,000	1,600	4	E9	206	5.7	1,000	1,000	1,000	86	12	4E9
2,400	1,800	2	E2	201	1.4	625	-	-	78	22	2E2
3,000	1,800	2	E2	201	1.7	750	-	-	76	21	2E2
3,600	1,800	2	E2	201	2.2	1,000	-	-	77	15	2E2
4,200	1,800	3	E2	201	2.2	1,000	-	-	72	19	3E2
4,800	1,800	3	E5	203	2.8	625	625	-	89	12	3E5
5,500	1,800	3	E5	203	2.8	625	625	-	79	10	3E5
6,100	1,800	3	E5	203	3.4	750	750	-	86	17	3E5
6,700	1,800	3	E5	203	4.4	1,000	1,000	-	87	9	3E5
7,300	1,800	3	E5	203	4.4	1,000	1,000	-	88	8	3E5
8,000	1,800	3	E5	203	4.4	1,000	1,000	-	82	7	3E5

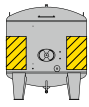
CONNECTION POSITION DOUBLE JACKETS FS-MO, AS-MO, MS-MO



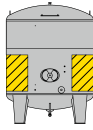
DOUBLE JACKETS FS-MO, AS-MO Ø 1,800–2,000 MM, MS-MO 1,800–2,000 MM

Capacity liter	Tank- \varnothing mm	Version	Connection position	Layout position	Surface m ²	hd1 mm	hd2 mm	hd3 mm	hd4 mm	hd5 mm	Ho %	Hu %	Order No. mounted
8,500	1,800	2	E5	204	4.4	1,000	1,000	-	-	-	73	10	2E5
9,200	1,800	2	E9	205	5.1	750	750	750	-	-	91	6	2E9
9,800	1,800	2	E9	205	5.1	750	750	750	-	-	85	6	2E9
10,400	1,800	2	E9	205	5.6	1,000	750	750	-	-	86	6	2E9
11,000	1,800	2	E9	205	6.1	1,000	1,000	750	-	-	87	5	2E9
11,600	1,800	2	E9	205	6.6	1,000	1,000	1,000	-	-	87	5	2E9
12,200	1,800	2	E9	206	6.6	1,000	1,000	1,000	-	-	81	12	2E9
12,800	1,800	2	E9	206	6.6	1,000	1,000	1,000	-	-	86	12	2E9
13,500	1,800	2	E12	207	8.8	1,000	1,000	1,000	1,000	-	93	4	2E12
14,000	1,800	2	E12	207	8.8	1,000	1,000	1,000	1,000	-	94	4	2E12
14,700	1,800	2	E12	207	8.8	1,000	1,000	1,000	1,000	-	98	4	2E12
15,300	1,800	2	E12	207	8.8	1,000	1,000	1,000	1,000	-	90	4	2E12
3,000	2,000	2	E2	201	1.6	625	-	-	-	-	77	24	2E2
3,800	2,000	2	E2	201	1.9	750	-	-	-	-	75	22	2E2
4,600	2,000	2	E2	201	2.5	1,000	-	-	-	-	76	16	2E2
5,300	2,000	2	E2	201	2.5	1,000	-	-	-	-	72	20	2E2
6,100	2,000	3	E5	203	3.2	625	625	-	-	-	88	13	3E5
6,800	2,000	3	E5	203	3.8	750	750	-	-	-	84	11	3E5
7,600	2,000	3	E5	203	3.8	750	750	-	-	-	85	12	3E5
8,400	2,000	3	E5	203	5.0	1,000	1,000	-	-	-	86	9	3E5
9,200	2,000	3	E5	203	5.0	1,000	1,000	-	-	-	88	9	3E5
10,000	2,000	3	E5	203	5.0	1,000	1,000	-	-	-	81	8	3E5
10,600	2,000	2	E9	205	5.7	750	750	750	-	-	89	8	2E9
11,400	2,000	2	E9	205	5.7	750	750	750	-	-	90	7	2E9
12,200	2,000	2	E9	205	6.3	1,000	750	750	-	-	84	7	2E9
13,000	2,000	2	E9	205	6.3	1,000	750	750	-	-	85	6	2E9
13,700	2,000	2	E9	205	6.9	1,000	1,000	750	-	-	86	6	2E9
14,500	2,000	2	E9	205	7.5	1,000	1,000	1,000	-	-	87	6	2E9
15,200	2,000	2	E9	206	7.5	1,000	1,000	1,000	-	-	80	13	2E9
16,000	2,000	2	E12	206	10.0	1,000	1,000	1,000	1,000	-	93	5	2E12
16,800	2,000	2	E12	207	10.0	1,000	1,000	1,000	1,000	-	93	5	2E12
17,500	2,000	2	E12	207	10.0	1,000	1,000	1,000	1,000	-	93	5	2E12
18,300	2,000	2	E12	207	10.0	1,000	1,000	1,000	1,000	-	94	4	2E12
19,000	2,000	2	E12	207	10.0	1,000	1,000	1,000	1,000	-	90	4	2E12
20,000	2,000	3	E14	208	12.5	1,000	1,000	1,000	1,000	1,000	94	4	3E14

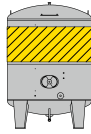
LAYOUTS DOUBLE JACKETS FS-MO, FD-MBT



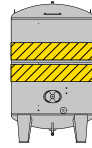
L30



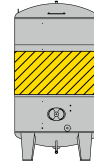
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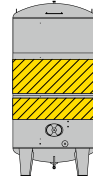
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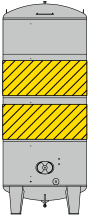
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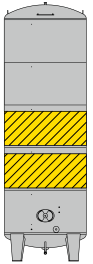
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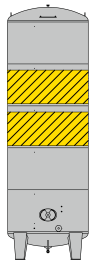
L35



L37



L38

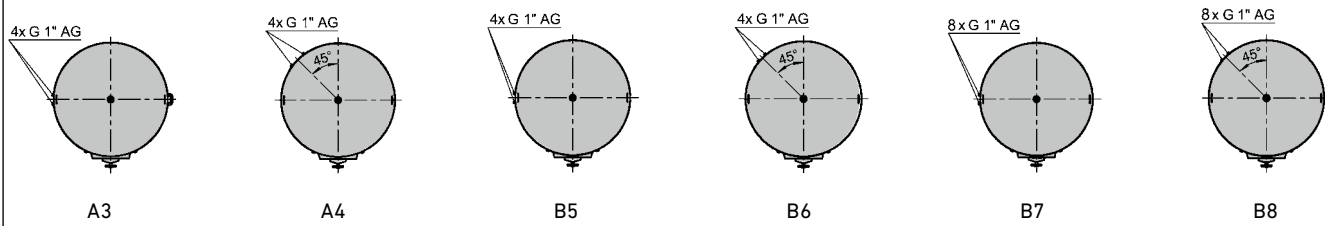


L39

DOUBLE JACKET FS-MO Ø 2,200 MM

Capacity	Tank-ø	Version	Connection position	Layout	Surface	hd1	hd2	Ho	Hu	Order No.
liter	mm				m ²	mm	mm	%	%	mounted
7,400	2,200	1	A3 : A4	L30	5.5 / 5.0	1,000	-	66	16	1A3 : 1A4
8,400	2,200	1	A3 : A4	L31	5.5 / 5.0	1,000	-	58	14	1A3 : 1A4
9,200	2,200	1	A3 : A4	L31	5.5 / 5.0	1,000	-	53	13	1A3 : 1A4
9,200	2,200	2	B5 : B6	L32	5.0	750	-	83	53	2B5 : 2B6
10,200	2,200	1	A3 : A4	L31	5.5 / 5.0	1,000	-	52	16	1A3 : 1A4
10,200	2,200	2	B5 : B6	L32	6.7	1,000	-	84	48	2B5 : 2B6
11,000	2,200	1	A3 : A4	L31	6.8 / 6.2	1,250	-	52	11	1A3 : 1A4
11,000	2,200	2	B5 : B6	L32	6.7	1,000	-	77	44	2B5 : 2B6
12,000	2,200	1	A3 : A4	L31	6.8 / 6.2	1,250	-	48	10	1A3 : 1A4
12,000	2,200	2	B5 : B6	L32	6.7	1,000	-	79	48	2B5 : 2B6
13,000	2,200	1	B7 : B8	L33	8.4	625	625	70	30	1B7 : 1B8
14,000	2,200	1	B5 : B6	L34	8.4	1,250	-	68	35	1B5 : 1B6
15,000	2,200	1	B5 : B6	L34	8.4	1,250	-	64	33	1B5 : 1B6
16,000	2,200	1	B7 : B8	L35	10.0	500	1,000	66	28	1B7 : 1B8
16,800	2,200	1	B7 : B8	L35	10.0	500	1,000	63	26	1B7 : 1B8
17,500	2,200	1	B7 : B8	L35	11.7	500	1,250	65	25	1B7 : 1B8
18,500	2,200	1	B7 : B8	L35	11.7	500	1,250	61	24	1B7 : 1B8
19,500	2,200	1	B7 : B8	L37	11.7	1,000	750	68	30	1B7 : 1B8
20,500	2,200	1	B7 : B8	L37	11.7	1,000	750	65	28	1B7 : 1B8
21,500	2,200	1	B7 : B8	L37	11.7	1,000	750	66	32	1B7 : 1B8
22,500	2,200	1	B7 : B8	L37	13.4	1,000	1,000	72	34	1B7 : 1B8
23,500	2,200	1	B7 : B8	L37	13.4	1,000	1,000	69	33	1B7 : 1B8
24,500	2,200	1	B7 : B8	L37	13.4	1,000	1,000	66	32	1B7 : 1B8
25,000	2,200	1	B7 : B8	L38	13.4	1,000	1,000	57	23	1B7 : 1B8
25,000	2,200	2	B7 : B8	L39	13.4	1,000	1,000	75	42	2B7 : 2B8

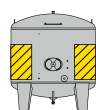
CONNECTION POSITION DOUBLE JACKETS FS-MO, FD-MBT



DOUBLE JACKETS FS-MO, FD-MBT Ø 2,400 MM

Capacity liter	Tank- \varnothing mm	Version	Connection position	Layout	Surface m ²	hd1 mm	hd2 mm	Ho %	Hu %	Order No. mounted
8,900	2,400	1	A3 : A4	L30	6.1/5.5	1,000	-	65	17	1A3 : 1A4
10,000	2,400	1	A3 : A4	L31	6.1/5.5	1,000	-	58	15	1A3 : 1A4
11,200	2,400	1	A3 : A4	L31	6.1/5.5	1,000	-	53	13	1A3 : 1A4
12,300	2,400	1	A3 : A4	L31	6.1/5.5	1,000	-	52	16	1A3 : 1A4
12,300	2,400	2	B5 : B6	L32	7.4	1,000	-	90	48	2B5 : 2B6
13,500	2,400	1	A3 : A4	L31	7.6/6.8	1,250	-	52	11	1A3 : 1A4
13,500	2,400	2	B5 : B6	L32	7.4	1,000	-	77	44	2B5 : 2B6
14,500	2,400	1	A3 : A4	L31	7.6/6.8	1,250	-	48	10	1A3 : 1A4
14,500	2,400	2	B5 : B6	L32	7.4	1,000	-	71	48	2B5 : 2B6
15,500	2,400	1	B7 : B8	L33	9.2	625	625	70	31	1B7 : 1B8
16,500	2,400	1	B5 : B6	L34	9.2	1,250	-	68	35	1B5 : 1B6
18,000	2,400	1	B5 : B6	L34	9.2	1,250	-	64	33	1B5 : 1B6
19,000	2,400	1	B7 : B8	L35	12.0	625	1,000	66	25	1B7 : 1B8
20,000	2,400	1	B7 : B8	L35	12.9	500	1,250	68	27	1B7 : 1B8
21,000	2,400	1	B7 : B8	L35	12.9	500	1,250	64	25	1B7 : 1B8
22,500	2,400	1	B7 : B8	L35	12.9	500	1,250	60	24	1B7 : 1B8
23,500	2,400	1	B7 : B8	L37	14.7	1,000	1,000	72	30	1B7 : 1B8
24,500	2,400	1	B7 : B8	L37	14.7	1,000	1,000	69	29	1B7 : 1B8
25,500	2,400	1	B7 : B8	L37	14.7	1,000	1,000	71	32	1B7 : 1B8
27,000	2,400	1	B7 : B8	L37	14.7	1,000	1,000	72	35	1B7 : 1B8
28,000	2,400	1	B7 : B8	L37	14.7	1,000	1,000	69	33	1B7 : 1B8
29,000	2,400	1	B7 : B8	L37	14.7	1,000	1,000	66	32	1B7 : 1B8
30,000	2,400	1	B7 : B8	L38	14.7	1,000	1,000	56	23	1B7 : 1B8
30,000	2,400	2	B7 : B8	L39	14.7	1,000	1,000	76	42	2B7 : 2B8

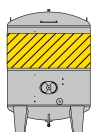
LAYOUTS DOUBLE JACKETS FS-MO, FD-MBT



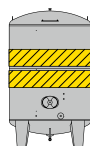
L30



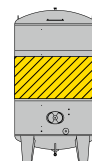
L31



L32



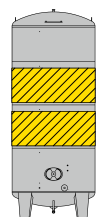
L33



L34



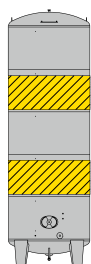
L35



L37



L40

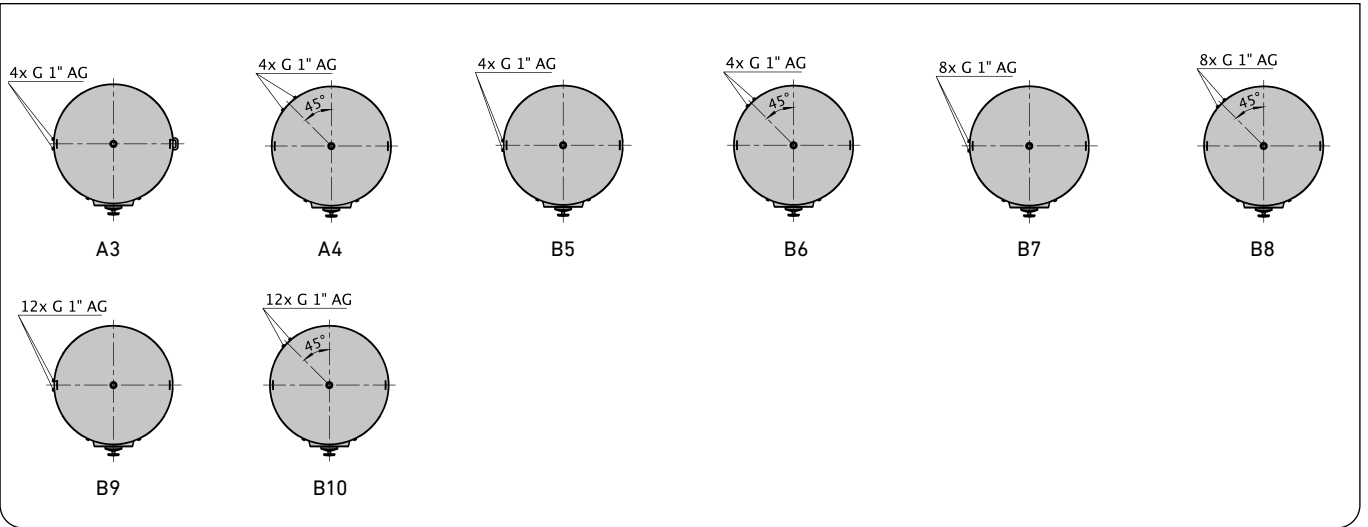


L42

DOUBLE JACKETS FS-MO Ø 2,600 MM

Capacity	Tank-ø	Version	Connection position	Layout	Surface	hd1	hd2	hd3	Ho	Hu	Order No.
liter	mm				m ²	mm	mm	mm	%	%	mounted
10,800	2,600	1	A3 : A4	L30	6.7 / 5.9	1,000	-	-	65	17	1A3 : 1A4
12,200	2,600	1	A3 : A4	L31	6.7 / 5.9	1,000	-	-	58	16	1A3 : 1A4
13,500	2,600	1	A3 : A4	L31	8.4 / 7.4	1,250	-	-	62	14	1A3 : 1A4
14,500	2,600	1	A3 : A4	L31	8.4 / 7.4	1,250	-	-	57	13	1A3 : 1A4
14,500	2,600	2	B5 : B6	L32	8.0	1,000	-	-	83	48	2B5 : 2B6
16,000	2,600	1	A3 : A4	L31	8.4 / 7.4	1,250	-	-	52	12	1A3 : 1A4
16,000	2,600	2	B5 : B6	L32	10.0	1,250	-	-	84	44	2B5 : 2B6
17,300	2,600	1	B7 : B8	L33	10.0	625	625	-	74	33	1B7 : 1B8
18,500	2,600	1	B7 : B8	L33	11.0	625	750	-	73	31	1B7 : 1B8
20,000	2,600	1	B7 : B8	L35	11.0	625	750	-	68	29	1B7 : 1B8
21,300	2,600	1	B7 : B8	L35	12.0	500	1,000	-	70	30	1B7 : 1B8
22,500	2,600	1	B7 : B8	L35	12.0	500	1,000	-	66	28	1B7 : 1B8
24,000	2,600	1	B7 : B8	L35	14.0	500	1,250	-	68	27	1B7 : 1B8
25,300	2,600	1	B7 : B8	L35	14.0	500	1,250	-	64	25	1B7 : 1B8
26,500	2,600	1	B7 : B8	L35	14.0	500	1,250	-	61	24	1B7 : 1B8
28,000	2,600	1	B7 : B8	L37	15.9	1,000	1,000	-	72	30	1B7 : 1B8
29,000	2,600	1	B7 : B8	L37	15.9	1,000	1,000	-	69	29	1B7 : 1B8
30,500	2,600	1	B7 : B8	L37	15.9	1,000	1,000	-	70	32	1B7 : 1B8
32,000	2,600	1	B7 : B8	L37	17.9	1,250	1,000	-	72	31	1B7 : 1B8
33,000	2,600	1	B7 : B8	L37	19.9	1,250	1,250	-	72	29	1B7 : 1B8
34,500	2,600	1	B7 : B8	L37	19.9	1,250	1,250	-	70	28	1B7 : 1B8
35,800	2,600	1	B7 : B8	L42	19.9	1,250	1,250	-	78	23	1B7 : 1B8
37,000	2,600	1	B7 : B8	L42	19.9	1,250	1,250	-	79	23	1B7 : 1B8
38,500	2,600	1	B9 : B10	L40	23.9	1,000	1,000	1,000	77	22	1B9 : 1B10
39,800	2,600	1	B9 : B10	L40	23.9	1,000	1,000	1,000	74	21	1B9 : 1B10

CONNECTION POSITION DOUBLE JACKETS FS-MO, FD-MBT



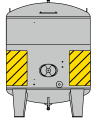
DOUBLE JACKETS FS-MO, FD-MBT Ø 2,800 MM

Capacity	Tank-ø	Version	Connection position	Layout Surface	hd1	hd2	hd3	Ho	Hu	Order No.
liter	mm			m ²	mm	mm	mm	%	%	mounted
12,500	2,800	1	A3 : A4	L30	7.2/6.4	1,000	-	65	18	1A3 : 1A4
14,000	2,800	1	A3 : A4	L31	7.2/6.4	1,000	-	58	16	1A3 : 1A4
15,500	2,800	1	A3 : A4	L31	9.0/8.0	1,250	-	62	14	1A3 : 1A4
17,000	2,800	1	A3 : A4	L31	9.0/8.0	1,250	-	57	13	1A3 : 1A4
17,000	2,800	2	B5 : B6	L32	8.6	1,000	-	83	48	2B5 : 2B6
18,500	2,800	1	A3 : A4	L31	9.0/8.0	1,250	-	52	12	1A3 : 1A4
18,500	2,800	2	B5 : B6	L32	10.8	1,250	-	84	44	2B5 : 2B6
20,000	2,800	1	B5 : B6	L32	10.8	1,250	-	86	48	1B5 : 1B6
20,000	2,800	2	B7 : B8	L33	11.9	625	750	77	33	2B7 : 2B8
21,500	2,800	1	B7 : B8	L33	11.9	625	750	72	31	1B7 : 1B8
23,000	2,800	1	B7 : B8	L35	11.9	625	750	68	29	1B7 : 1B8
24,500	2,800	1	B7 : B8	L35	14.0	625	1,000	70	27	1B7 : 1B8
26,000	2,800	1	B7 : B8	L35	14.0	625	1,000	66	26	1B7 : 1B8
27,500	2,800	1	B7 : B8	L35	15.1	500	1,250	68	27	1B7 : 1B8
29,400	2,800	1	B7 : B8	L35	15.1	500	1,250	64	26	1B7 : 1B8
31,000	2,800	1	B7 : B8	L35	16.2	625	1,250	61	22	1B7 : 1B8
32,500	2,800	1	B7 : B8	L37	17.3	1,000	1,000	72	30	1B7 : 1B8
34,000	2,800	1	B7 : B8	L37	21.6	1,250	1,250	74	24	1B7 : 1B8
35,500	2,800	1	B7 : B8	L37	21.6	1,250	1,250	71	23	1B7 : 1B8
37,000	2,800	1	B7 : B8	L37	21.6	1,250	1,250	76	30	1B7 : 1B8
38,500	2,800	1	B7 : B8	L37	21.6	1,250	1,250	73	29	1B7 : 1B8
40,000	2,800	1	B7 : B8	L37	21.6	1,250	1,250	70	28	1B7 : 1B8
41,500	2,800	1	B9 : B10	L40	25.8	1,000	1,000	75	23	1B9 : 1B10
43,000	2,800	1	B9 : B10	L40	25.8	1,000	1,000	76	26	1B9 : 1B10
44,500	2,800	1	B9 : B10	L40	25.8	1,000	1,000	69	25	1B9 : 1B10

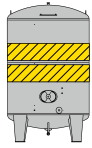
LAYOUTS DOUBLE JACKET FS-MO



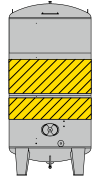
L30



L31



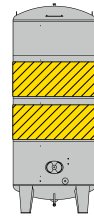
L33



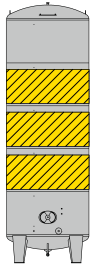
L35



L36



L37

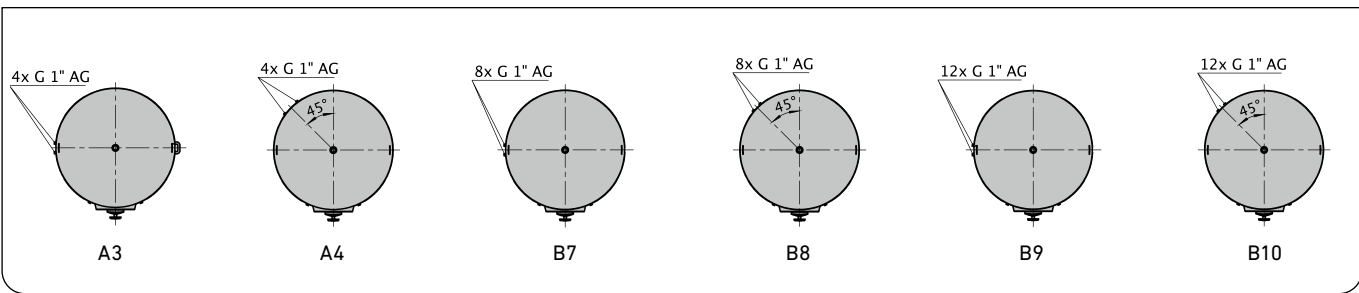


L40

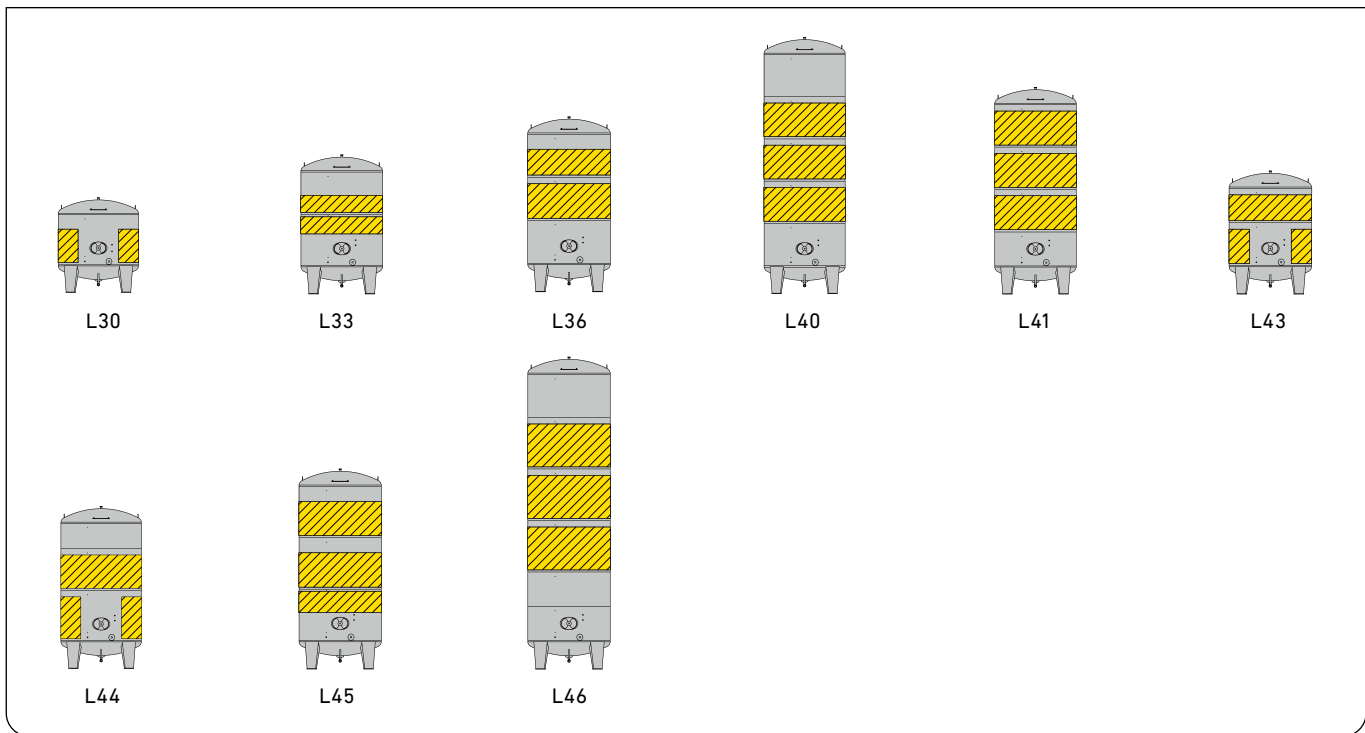
DOUBLE JACKETS FS-MO Ø 3,000 MM

Capacity	Tank- \emptyset	Version	Connection position	Layout	Surface	hd1	hd2	hd3	Ho	Hu	Order No.
liter	mm				m ²	mm	mm	mm	%	%	mounted
16,000	3,000	1	A3 : A4	L30	9.9/8.6	1,250	-	-	75	20	1A3 : 1A4
17,500	3,000	1	A3 : A4	L31	7.9/6.9	1,000	-	-	62	23	1A3 : 1A4
19,500	3,000	1	A3 : A4	L31	9.9/8.6	1,250	-	-	61	17	1A3 : 1A4
21,000	3,000	1	B7 : B8	L33	10.4	625	500	-	80	40	1B7 : 1B8
23,000	3,000	1	B7 : B8	L33	12.7	625	750	-	82	37	1B7 : 1B8
24,500	3,000	1	B7 : B8	L33	12.7	625	750	-	76	34	1B7 : 1B8
26,500	3,000	1	B7 : B8	L33	15.0	625	1,000	-	78	32	1B7 : 1B8
28,000	3,000	1	B7 : B8	L35	15.0	625	1,000	-	73	30	1B7 : 1B8
30,000	3,000	1	B7 : B8	L35	17.3	625	1,250	-	75	28	1B7 : 1B8
31,500	3,000	1	B7 : B8	L35	17.3	625	1,250	-	71	27	1B7 : 1B8
33,500	3,000	1	B7 : B8	L35	17.3	625	1,250	-	67	25	1B7 : 1B8
35,000	3,000	1	B7 : B8	L35	17.3	625	1,250	-	64	24	1B7 : 1B8
35,000	3,000	2	B7 : B8	L36	20.8	1,250	1,000	-	83	34	2B7 : 2B8
37,000	3,000	1	B7 : B8	L36	20.8	1,250	1,000	-	84	37	1B7 : 1B8
39,000	3,000	1	B7 : B8	L37	23.1	1,250	1,250	-	76	27	1B7 : 1B8
40,500	3,000	1	B7 : B8	L37	23.1	1,250	1,250	-	73	25	1B7 : 1B8
42,500	3,000	1	B7 : B8	L37	23.1	1,250	1,250	-	69	24	1B7 : 1B8
44,000	3,000	1	B7 : B8	L37	23.1	1,250	1,250	-	75	31	1B7 : 1B8
46,000	3,000	1	B7 : B8	L37	23.1	1,250	1,250	-	72	30	1B7 : 1B8
47,500	3,000	1	B7 : B8	L37	23.1	1,250	1,250	-	69	29	1B7 : 1B8
49,500	3,000	1	B9 : B10	L40	27.7	1,000	1,000	1,000	74	25	1B9 : 1B10
51,000	3,000	1	B9 : B10	L40	27.7	1,000	1,000	1,000	75	27	1B9 : 1B10
53,000	3,000	1	B9 : B10	L40	27.7	1,000	1,000	1,000	72	26	1B9 : 1B10
54,500	3,000	1	B9 : B10	L40	34.5	1,250	1,250	1,250	77	22	1B9 : 1B10
56,500	3,000	1	B9 : B10	L40	34.5	1,250	1,250	1,250	77	24	1B9 : 1B10
58,000	3,000	1	B9 : B10	L40	34.5	1,250	1,250	1,250	75	24	1B9 : 1B10

CONNECTION POSITION DOUBLE JACKET FS-MO



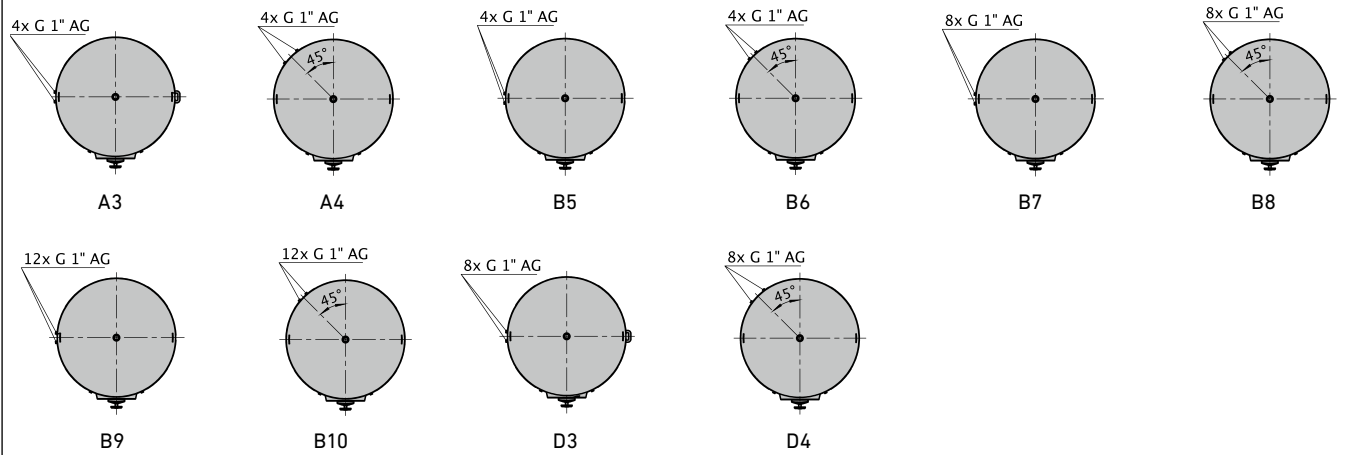
LAYOUTS DOUBLE JACKET FS-MO



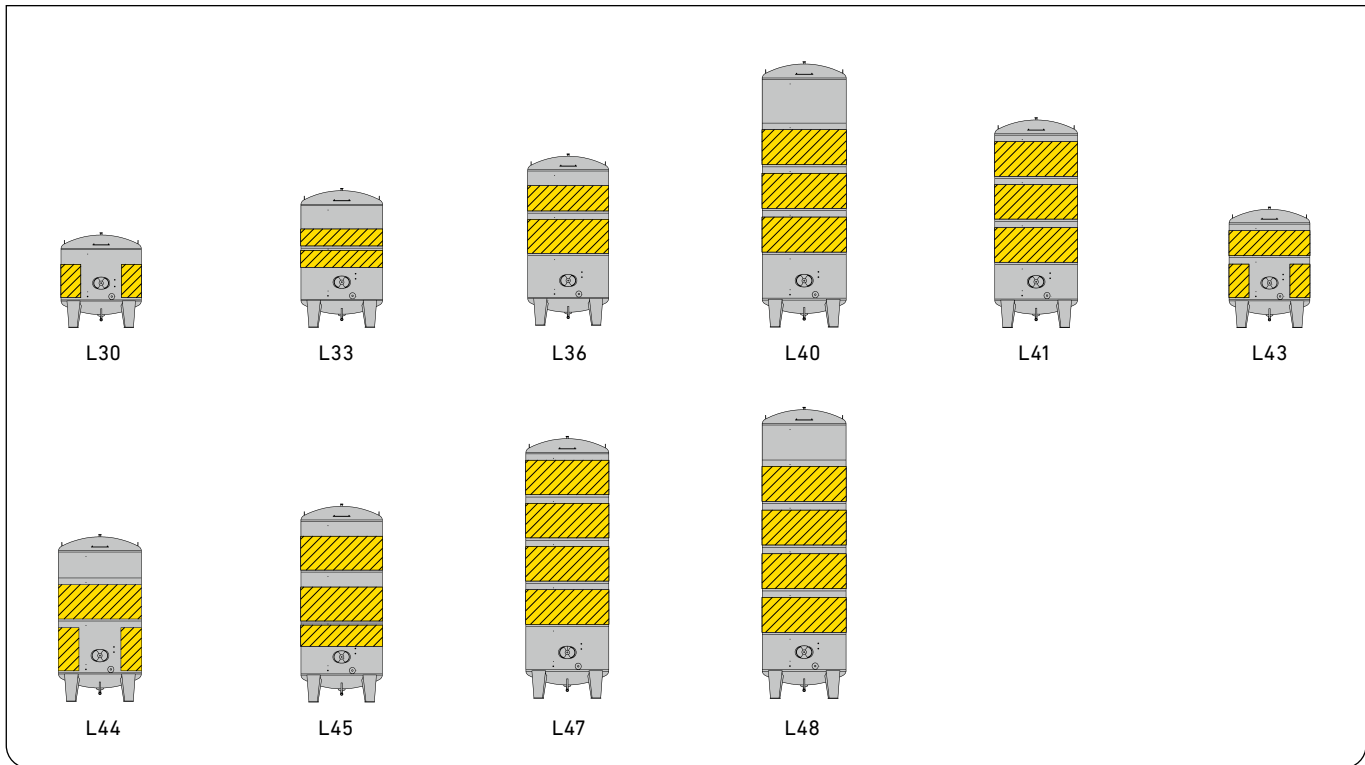
DOUBLE JACKET FS-MO Ø 3,200 MM

Capacity liter	Tank- \varnothing mm	Version	Connection position	Layout	Surface m ²	hd1 mm	hd2 mm	hd3 mm	Ho %	Hu %	Order No. mounted
18,800	3,200	1	A3 : A4	L30	10.5/9.1	1,250	-	-	74	21	1A3 : 1A4
20,500	3,200	1	D3 : D4*	L43	12.4/11.5	750	625	-	81	19	1D3 : 1D4
22,500	3,200	1	D3 : D4*	L43	13.7/12.8	750	750	-	78	17	1D3 : 1D4
24,500	3,200	1	D3 : D4*	L43	15.8/14.6	1,000	750	-	80	16	1D3 : 1D4
26,500	3,200	1	D3 : D4*	L43	15.8/14.6	1,000	750	-	74	15	1D3 : 1D4
26,500	3,200	2	B7 : B8	L33	13.4	625	750	-	82	37	2B7 : 2B8
28,500	3,200	1	D3 : D4*	L43	17.9/16.4	1,250	750	-	76	14	1D3 : 1D4
28,500	3,200	2	B7 : B8	L33	15.9	625	1,000	-	83	34	2B7 : 2B8
30,500	3,200	1	D3 : D4*	L43	20.3/18.9	1,250	1,000	-	77	13	1D3 : 1D4
30,500	3,200	2	B7 : B8	L33	18.3	625	1,250	-	84	32	2B7 : 2B8
32,500	3,200	1	D3 : D4*	L44	20.7/19.5	1,000	1,250	-	73	12	1D3 : 1D4
32,500	3,200	2	B7 : B8	L36	18.3	1,250	625	-	88	36	2B7 : 2B8
34,500	3,200	1	D3 : D4*	L44	20.3/18.9	1,250	1,000	-	69	11	1D3 : 1D4
34,500	3,200	2	B7 : B8	L36	19.6	1,000	1,000	-	86	34	2B7 : 2B8
36,500	3,200	1	B7 : B8	L36	22.0	1,250	1,000	-	86	32	1B7 : 1B8
38,500	3,200	1	B7 : B8	L36	22.0	1,250	1,000	-	82	31	1B7 : 1B8
40,500	3,200	1	B7 : B8	L36	24.5	1,250	1,250	-	88	34	1B7 : 1B8
42,500	3,200	1	B9 : B10	L45	25.7	625	1,000	1,000	84	23	1B9 : 1B10
44,500	3,200	1	B9 : B10	L41	29.4	1,000	1,000	1,000	89	27	1B9 : 1B10
46,500	3,200	1	B9 : B10	L41	29.4	1,000	1,000	1,000	89	30	1B9 : 1B10
48,500	3,200	1	B9 : B10	L41	29.4	1,000	1,000	1,000	90	24	1B9 : 1B10
50,500	3,200	1	B9 : B10	L41	29.4	1,000	1,000	1,000	86	23	1B9 : 1B10
52,500	3,200	1	B9 : B10	L41	29.4	1,000	1,000	1,000	87	26	1B9 : 1B10
54,500	3,200	1	B9 : B10	L41	31.8	1,250	1,000	1,000	87	29	1B9 : 1B10
56,500	3,200	1	B9 : B10	L40	31.8	1,250	1,000	1,000	77	25	1B9 : 1B10
58,500	3,200	1	B9 : B10	L40	34.3	1,250	1,250	1,000	78	24	1B9 : 1B10
60,500	3,200	1	B9 : B10	L40	36.7	1,250	1,250	1,250	79	23	1B9 : 1B10
62,500	3,200	1	B9 : B10	L40	36.7	1,250	1,250	1,250	76	22	1B9 : 1B10
64,000	3,200	1	B9 : B10	L40	36.7	1,250	1,250	1,250	77	25	1B9 : 1B10
66,500	3,200	1	B9 : B10	L40	36.7	1,250	1,250	1,250	75	24	1B9 : 1B10
68,500	3,200	1	B9 : B10	L46	36.7	1,250	1,250	1,250	78	29	1B9 : 1B10

CONNECTION POSITION DOPPELMANTEL FS-MO



LAYOUTS DOUBLE JACKET FS-MO

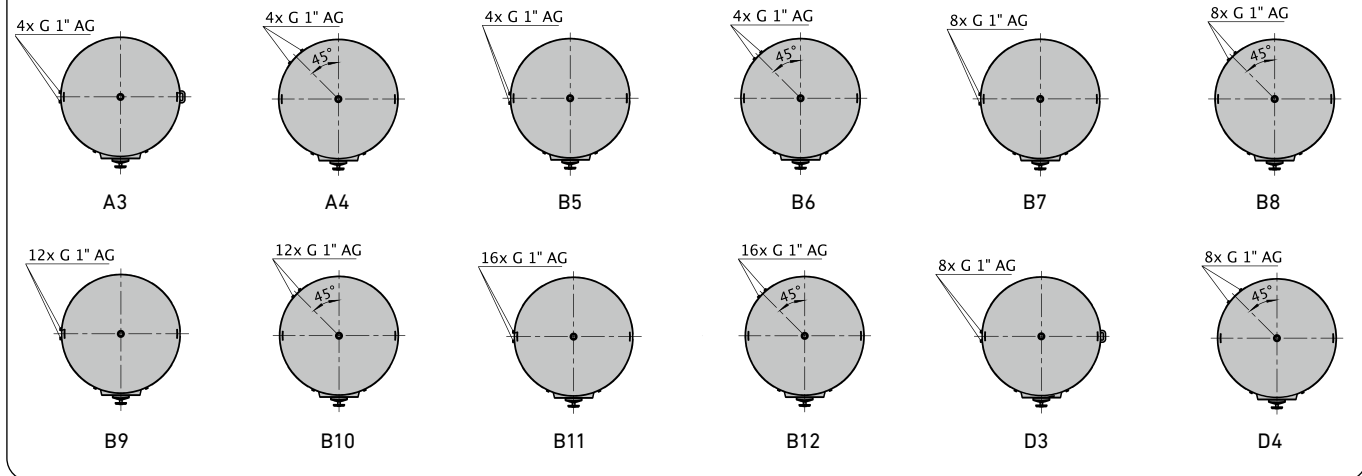


DOUBLE JACKET FS-MO Ø 3,400 MM

Capacity	Tank-ø	Version	Connection position	Layout	Surface	hd1	hd2	hd3	Ho	Hu	Order No.
liter	mm				m ²	mm	mm	mm	%	%	mounted
21,500	3,400	1	A3 : A4	L30	11.3/9.7	1,250	-	-	73	22	1A3 : 1A4
24,000	3,400	1	D3 : D4*	L43	13.3/12.3	750	625	-	80	20	1D3 : 1D4*
26,000	3,400	1	D3 : D4*	L43	14.6/13.6	750	750	-	78	18	1D3 : 1D4*
28,000	3,400	1	D3 : D4*	L43	16.9/15.5	1,000	750	-	80	16	1D3 : 1D4*
30,500	3,400	1	D3 : D4*	L43	19.5/18.1	1,000	1,000	-	81	15	1D3 : 1D4*
30,500	3,400	2	B7 : B8	L33	14.3	625	750	-	81	37	2B7 : 2B8
33,000	3,400	1	D3 : D4*	L43	21.7/20.1	1,250	1,000	-	82	14	1D3 : 1D4*
33,000	3,400	2	B7 : B8	L33	16.9	625	1,000	-	82	35	2B7 : 2B8
35,000	3,400	1	D3 : D4*	L43	21.7/20.1	1,250	1,000	-	77	13	1D3 : 1D4*
35,000	3,400	2	B7 : B8	L33	19.5	625	1,250	-	83	32	2B7 : 2B8
37,500	3,400	1	D3 : D4*	L44	22.1/20.7	1,000	1,250	-	72	13	1D3 : 1D4*
37,500	3,400	2	B7 : B8	L36	19.5	1,250	625	-	87	36	2B7 : 2B8
39,500	3,400	1	D3 : D4*	L44	24.3/22.7	1,250	1,250	-	74	12	1D3 : 1D4*
39,500	3,400	2	B7 : B8	L36	20.8	1,000	1,000	-	85	34	2B7 : 2B8
42,000	3,400	1	B7 : B8	L36	23.4	1,250	1,000	-	86	33	1B7 : 1B8
44,000	3,400	1	B7 : B8	L36	26.0	1,250	1,250	-	87	31	1B7 : 1B8
46,500	3,400	1	B7 : B8	L36	26.0	1,250	1,250	-	87	34	1B7 : 1B8
48,500	3,400	1	B9 : B10	L45	27.3	625	1,000	1,000	83	23	1B9 : 1B10
51,000	3,400	1	B9 : B10	L41	31.2	1,000	1,000	1,000	89	27	1B9 : 1B10
53,000	3,400	1	B9 : B10	L41	31.2	1,000	1,000	1,000	89	30	1B9 : 1B10
55,500	3,400	1	B9 : B10	L41	31.2	1,000	1,000	1,000	89	25	1B9 : 1B10
57,500	3,400	1	B9 : B10	L41	31.2	1,000	1,000	1,000	86	24	1B9 : 1B10

D3 = combination A3/B5, D4 = combination A4/B6

CONNECTION POSITION DOUBLE JACKET FS-MO



DOUBLE JACKET FS-MO Ø 3,400 MM

Capacity liter	Tank- \emptyset mm	Version	Connection position	Layout Surface	hd1 m ²	hd2 mm	hd3 mm	hd4 mm	Ho %	Hu %	Order No. mounted	
60,000	3,400	1	B9 : B10	L41	33.8	1,250	1,000	1,000	-	87	27	1B9 : 1B10
62,000	3,400	1	B9 : B10	L41	33.8	1,250	1,000	1,000	-	87	29	1B9 : 1B10
64,500	3,400	1	B9 : B10	L40	39.0	1,250	1,250	1,250	-	80	21	1B9 : 1B10
66,500	3,400	1	B9 : B10	L40	39.0	1,250	1,250	1,250	-	78	20	1B9 : 1B10
69,000	3,400	1	B9 : B10	L40	39.0	1,250	1,250	1,250	-	78	23	1B9 : 1B10
71,000	3,400	1	B9 : B10	L40	39.0	1,250	1,250	1,250	-	76	22	1B9 : 1B10
73,000	3,400	1	B11 : B12	L47	41.6	1,000	1,000	1,000	1,000	89	22	1B11 : 1B12
73,000	3,400	2	B9 : B10	L40	39.0	1,250	1,250	1,250	-	77	25	2B9 : 2B10
75,500	3,400	1	B11 : B12	L47	41.6	1,000	1,000	1,000	1,000	89	24	1B11 : 1B12
75,500	3,400	2	B9 : B10	L40	39.0	1,250	1,250	1,250	-	74	24	2B9 : 2B10
78,000	3,400	1	B11 : B12	L48	41.6	1,000	1,000	1,000	1,000	81	18	1B11 : 1B12
80,000	3,400	1	B11 : B12	L48	46.8	1,250	1,000	1,250	1,000	79	17	1B11 : 1B12
82,000	3,400	1	B11 : B12	L48	49.4	1,250	1,250	1,250	1,000	79	19	1B11 : 1B12
84,500	3,400	1	B11 : B12	L48	49.4	1,250	1,250	1,250	1,000	80	21	1B11 : 1B12
87,000	3,400	1	B11 : B12	L48	49.4	1,250	1,250	1,250	1,000	78	21	1B11 : 1B12
89,000	3,400	1	B11 : B12	L48	52.0	1,250	1,250	1,250	1,250	78	20	1B11 : 1B12

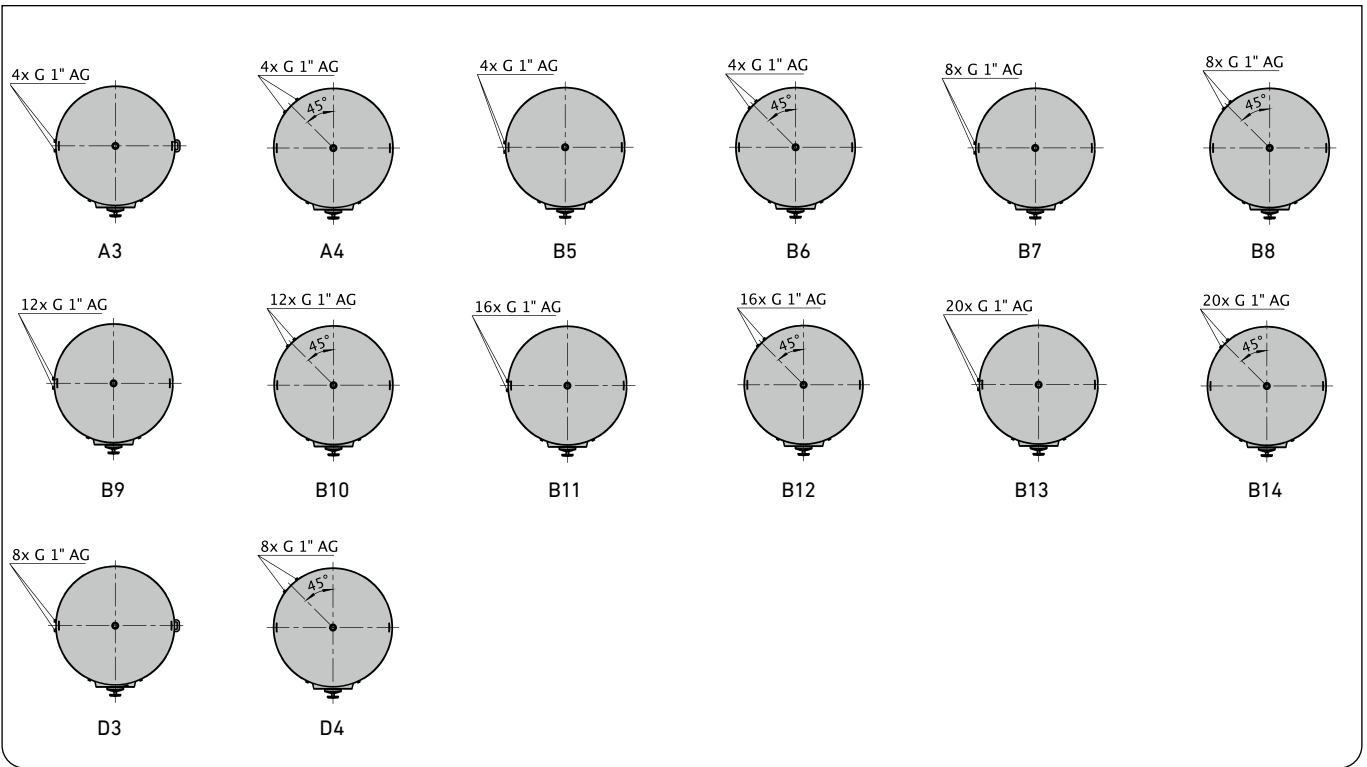
LAYOUTS DOUBLE JACKET FS-MO



DOUBLE JACKET FS-MO Ø 3,600 MM

Capacity	Tank-ø	Version	Connection position	Layout	Surface	hd1	hd2	hd3	hd4	hd5	Ho	Hu	Order No.
liter	mm				m ²	mm	mm	mm	mm	mm	%	%	mounted
24,500	3,600	1	A3 : A4	L30	12.1 / 10.2	1,250	-	-	-	-	73	22	1A3 : 1A4
27,000	3,600	1	D3 : D4 *	L43	14.2 / 13.0	750	625	-	-	-	80	20	1D3 : 1D4
29,500	3,600	1	D3 : D4 *	L43	15.5 / 14.4	750	750	-	-	-	77	18	1D3 : 1D4
32,000	3,600	1	D3 : D4 *	L43	18.0 / 16.4	1,000	750	-	-	-	79	17	1D3 : 1D4
35,000	3,600	1	D3 : D4 *	L43	20.7 / 19.2	1,000	1,000	-	-	-	81	16	1D3 : 1D4
35,000	3,600	2	B7 : B8	L33	15.1	625	750	-	-	-	81	37	2B7 : 2B8
37,500	3,600	1	D3 : D4 *	L43	23.1 / 21.2	1,250	1,000	-	-	-	82	15	1D3 : 1D4
37,500	3,600	2	B7 : B8	L33	17.9	625	1,000	-	-	-	82	35	2B7 : 2B8
40,000	3,600	1	D3 : D4 *	L43	23.1 / 21.2	1,250	1,000	-	-	-	77	14	1D3 : 1D4
40,000	3,600	2	B7 : B8	L33	20.7	625	1,250	-	-	-	83	33	2B7 : 2B8
42,500	3,600	1	D3 : D4 *	L44	23.5 / 22.0	1,000	1,250	-	-	-	72	13	1D3 : 1D4
42,500	3,600	2	B7 : B8	L36	20.7	1,250	625	-	-	-	87	37	2B7 : 2B8
45,000	3,600	1	D3 : D4 *	L44	25.9 / 24.0	1,250	1,250	-	-	-	74	12	1D3 : 1D4
45,000	3,600	2	B7 : B8	L36	22.0	1,000	1,000	-	-	-	85	35	2B7 : 2B8
47,500	3,600	1	B7 : B8	L36	24.8	1,250	1,000	-	-	-	86	33	1B7 : 1B8
50,000	3,600	1	B7 : B8	L36	27.6	1,250	1,250	-	-	-	86	31	1B7 : 1B8
52,500	3,600	1	B7 : B8	L36	27.6	1,250	1,250	-	-	-	87	34	1B7 : 1B8
55,000	3,600	1	B9 : B10	L45	28.9	625	1,000	1,000	-	-	83	24	1B9 : 1B10
57,500	3,600	1	B9 : B10	L41	33.0	1,000	1,000	1,000	-	-	88	27	1B9 : 1B10
60,000	3,600	1	B9 : B10	L41	33.0	1,000	1,000	1,000	-	-	89	30	1B9 : 1B10
62,500	3,600	1	B9 : B10	L41	38.6	1,250	1,250	1,000	-	-	89	25	1B9 : 1B10
65,000	3,600	1	B9 : B10	L41	38.6	1,250	1,250	1,000	-	-	86	24	1B9 : 1B10
67,500	3,600	1	B9 : B10	L41	38.6	1,250	1,250	1,000	-	-	86	27	1B9 : 1B10
70,000	3,600	1	B9 : B10	L41	41.4	1,250	1,250	1,250	-	-	90	29	1B9 : 1B10
72,500	3,600	1	B9 : B10	L40	41.4	1,250	1,250	1,250	-	-	80	21	1B9 : 1B10
75,000	3,600	1	B9 : B10	L40	41.4	1,250	1,250	1,250	-	-	78	21	1B9 : 1B10
78,000	3,600	1	B9 : B10	L40	41.4	1,250	1,250	1,250	-	-	78	23	1B9 : 1B10
80,000	3,600	1	B9 : B10	L40	41.4	1,250	1,250	1,250	-	-	76	23	1B9 : 1B10
83,000	3,600	1	B11 : B12	L47	49.6	1,250	1,000	1,250	1,000	-	89	22	1B11 : 1B12
85,500	3,600	1	B11 : B12	L47	49.6	1,250	1,000	1,250	1,000	-	89	24	1B11 : 1B12
88,000	3,600	1	B11 : B12	L48	49.6	1,250	1,250	1,000	1,000	-	81	21	1B11 : 1B12

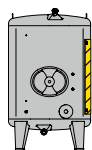
CONNECTION POSITION DOUBLE JACKET FS-MO



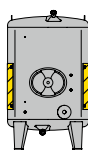
DOUBLE JACKET FS-MO Ø 3,600 MM

Capacity liter	Tank-ø mm	Version	Connection position	Layout Surface	hd1	hd2	hd3	hd4	hd5	Ho	Hu	Order No. mounted	
					m ²	mm	mm	mm	mm	mm	%		%
90,000	3,600	1	B11 : B12	L48	52.4	1,250	1,250	1,250	1,000	-	81	20	1B11 : 1B12
93,000	3,600	1	B11 : B12	L48	52.4	1,250	1,250	1,250	1,000	-	79	19	1B11 : 1B12
95,500	3,600	1	B11 : B12	L48	55.2	1,250	1,250	1,250	1,250	-	80	19	1B11 : 1B12
98,000	3,600	1	B11 : B12	L48	55.2	1,250	1,250	1,250	1,250	-	80	21	1B11 : 1B12
100,500	3,600	1	B11 : B12	L48	55.2	1,250	1,250	1,250	1,250	-	78	21	1B11 : 1B12
103,000	3,600	1	B11 : B12	L49	55.2	1,250	1,250	1,250	1,250	-	81	25	1B11 : 1B12
105,500	3,600	1	B13 : B14	L100	63.4	1,000	1,250	1,250	1,250	1,000	82	17	1B13 : 1B14
108,000	3,600	1	B13 : B14	L100	63.4	1,000	1,250	1,250	1,250	1,000	82	19	1B13 : 1B14
110,500	3,600	1	B13 : B14	L100	63.4	1,000	1,250	1,250	1,250	1,000	82	21	1B13 : 1B14
113,000	3,600	1	B13 : B14	L100	63.4	1,000	1,250	1,250	1,250	1,000	81	20	1B13 : 1B14
115,500	3,600	1	B13 : B14	L100	63.4	1,000	1,250	1,250	1,250	1,000	79	20	1B13 : 1B14
118,000	3,600	1	B13 : B14	L101	63.4	1,250	1,250	1,250	1,000	1,000	84	26	1B13 : 1B14
120,500	3,600	1	B13 : B14	L101	69.0	1,250	1,250	1,250	1,250	1,250	84	23	1B13 : 1B14
123,000	3,600	1	B13 : B14	L101	69.0	1,250	1,250	1,250	1,250	1,250	84	25	1B13 : 1B14
126,000	3,600	1	B13 : B14	L101	69.0	1,250	1,250	1,250	1,250	1,250	83	24	1B13 : 1B14

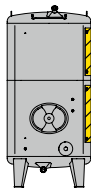
LAYOUTS DOUBLE JACKETS RS-MO, RA-MO, RS-MO-Q, RA-MO-Q



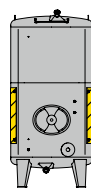
L50



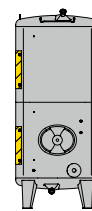
L51



L52



L53

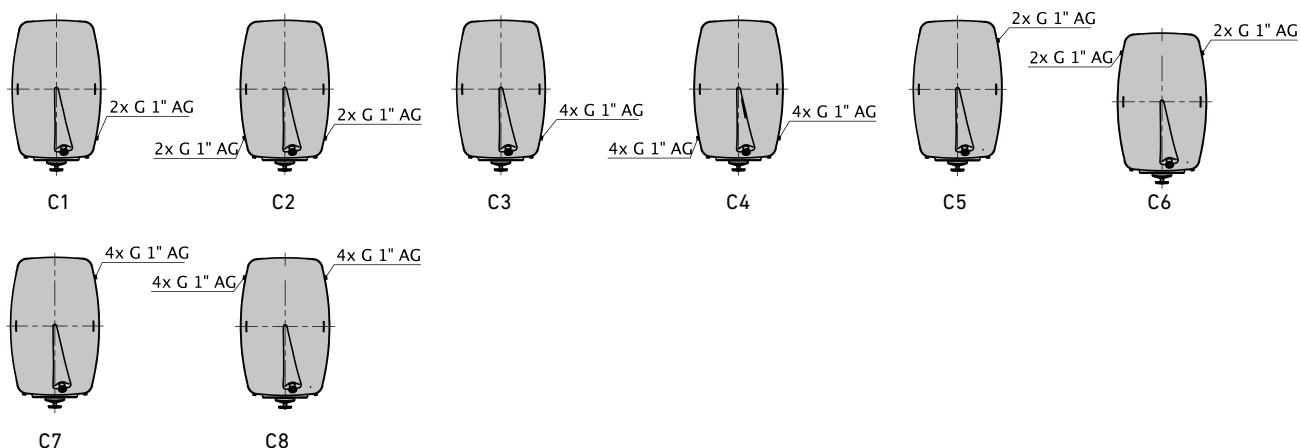


L54

DOUBLE JACKETS RS-MO, RA-MO Ø 900 X 1,400–1,300 X 1,800 MM

Capacity	Tank-ø	Version	Connection position	Layout	Surface	hd1	hd2	Ho	Hu	Order No.
liter	mm				m ²	mm	mm	%	%	mounted
950	900x1,400	1	C1 : C5	L50	0.6	500	-	79	21	1C1 : 1C5
950	900x1,400	2	C2 : C6	L51	0.7	333	-	67	28	2C2 : 2C6
1,100	900x1,400	1	C1 : C5	L50	0.7	625	-	82	18	1C1 : 1C5
1,100	900x1,400	2	C2 : C6	L51	0.7	333	-	65	31	2C2 : 2C6
1,400	900x1,400	1	C1 : C5	L50	0.8	750	-	76	15	1C1 : 1C5
1,400	900x1,400	2	C2 : C6	L51	0.7	333	-	60	33	2C2 : 2C6
1,650	900x1,400	1	C1 : C5	L50	1.1	1,000	-	80	12	1C1 : 1C5
1,650	900x1,400	2	C2 : C6	L51	1.1	500	-	59	25	2C2 : 2C6
1,950	900x1,400	1	C1 : C5	L50	1.1	1,000	-	68	10	1C1 : 1C5
1,950	900x1,400	2	C2 : C6	L51	1.1	500	-	56	27	2C2 : 2C6
2,250	900x1,400	1	C3 : C7	L52	1.4	750	500	85	15	1C3 : 1C7
2,250	900x1,400	2	C2 : C6	L53	1.4	625	-	53	21	2C2 : 2C6
2,500	900x1,400	1	C3 : C7	L52	1.4	750	500	75	13	1C3 : 1C7
2,500	900x1,400	2	C2 : C6	L53	1.4	625	-	47	19	2C2 : 2C6
2,500	900x1,400	3	C4 : C8	L54	2.2	500	500	81	13	3C4 : 3C8
2,800	900x1,400	1	C3 : C7	L52	1.7	1,000	500	78	12	1C3 : 1C7
2,800	900x1,400	2	C2 : C6	L53	1.7	750	-	49	19	2C2 : 2C6
2,800	900x1,400	3	C4 : C8	L54	2.2	500	500	82	12	3C4 : 3C8
3,100	900x1,400	1	C3 : C7	L52	1.7	1,000	500	71	11	1C3 : 1C7
3,100	900x1,400	2	C2 : C6	L53	1.7	750	-	44	17	2C2 : 2C6
3,100	900x1,400	3	C4 : C8	L54	2.2	500	500	75	11	3C4 : 3C8
1,500	1,100x1,600	1	C1 : C5	L50	0.8	625	-	82	18	1C1 : 1C5
1,500	1,100x1,600	2	C2 : C6	L51	0.8	333	-	63	29	2C2 : 2C6
1,900	1,100x1,600	1	C1 : C5	L50	0.9	750	-	76	15	1C1 : 1C5
1,900	1,100x1,600	2	C2 : C6	L51	1.3	500	-	62	22	2C2 : 2C6
2,300	1,100x1,600	1	C1 : C5	L50	1.3	1,000	-	80	12	1C1 : 1C5
2,300	1,100x1,600	2	C2 : C6	L51	1.6	625	-	59	17	2C2 : 2C6
2,700	1,100x1,600	1	C1 : C5	L50	1.6	1,250	-	83	11	1C1 : 1C5
2,700	1,100x1,600	2	C2 : C6	L51	1.6	625	-	56	20	2C2 : 2C6
3,100	1,100x1,600	1	C3 : C7	L52	1.7	750	625	91	15	1C3 : 1C7
3,100	1,100x1,600	2	C2 : C6	L53	1.9	750	-	53	15	2C2 : 2C6
3,500	1,100x1,600	1	C3 : C7	L52	1.9	750	750	87	14	1C3 : 1C7
3,500	1,100x1,600	2	C4 : C8	L54	2.5	500	500	81	13	2C4 : 2C8
3,900	1,100x1,600	1	C3 : C7	L52	2.2	1,000	750	88	12	1C3 : 1C7
3,900	1,100x1,600	2	C4 : C8	L54	2.5	500	500	83	12	2C4 : 2C8
4,300	1,100x1,600	1	C3 : C7	L52	2.5	1,000	1,000	89	11	1C3 : 1C7
4,300	1,100x1,600	2	C4 : C8	L54	2.5	500	500	75	11	2C4 : 2C8
2,000	1,300x1,800	1	C1 : C5	L50	0.9	625	-	82	18	1C1 : 1C5
2,000	1,300x1,800	2	C2 : C6	L51	1.5	500	-	69	19	2C2 : 2C6
2,500	1,300x1,800	1	C1 : C5	L50	1.1	750	-	76	15	1C1 : 1C5
2,500	1,300x1,800	2	C2 : C6	L51	1.5	500	-	62	22	2C2 : 2C6
3,000	1,300x1,800	1	C1 : C5	L50	1.5	1,000	-	80	12	1C1 : 1C5
3,000	1,300x1,800	2	C2 : C6	L51	1.9	625	-	59	17	2C2 : 2C6

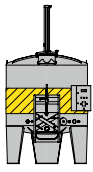
CONNECTION POSITION DOUBLE JACKETS RS-MO, RA-MO, RS-MO-Q, RA-MO-Q



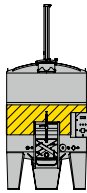
DOUBLE JACKETS RS-MO, RA-MO, RS-MO-Q, RA-MO-Q Ø 1,300 X 1,800–1,400 X 1,400 MM

Capacity liter	Tank-ø mm	Version	Connection position	Layout Surface m ²	hd1 mm	hd2 mm	Ho %	Hu %	Order No. mounted	
3,500	1,300 x 1,800	1	C1 : C5	L50	1.9	1,250	-	83	11	1C1 : 1C5
3,500	1,300 x 1,800	2	C2 : C6	L51	2.3	750	-	59	15	2C2 : 2C6
4,000	1,300 x 1,800	1	C3 : C7	L52	2.1	750	625	91	15	1C3 : 1C7
4,000	1,300 x 1,800	2	C2 : C6	L53	2.3	750	-	53	15	2C2 : 2C6
4,500	1,300 x 1,800	1	C3 : C7	L52	2.3	750	750	87	14	1C3 : 1C7
4,500	1,300 x 1,800	2	C4 : C8	L54	3.0	500	500	80	13	2C4 : 2C8
5,000	1,300 x 1,800	1	C3 : C7	L52	2.6	1,000	750	88	12	1C3 : 1C7
5,000	1,300 x 1,800	2	C4 : C8	L54	3.0	500	500	82	12	2C4 : 2C8
5,600	1,300 x 1,800	1	C3 : C7	L52	3.0	1,000	1,000	89	11	1C3 : 1C7
5,600	1,300 x 1,800	2	C4 : C8	L54	3.0	500	500	75	11	2C4 : 2C8
2,600	1,500 x 2,000	1	C2 : C6	L51	1.6	500	-	69	19	1C2 : 1C6
3,200	1,500 x 2,000	1	C2 : C6	L51	2.0	625	-	65	15	1C2 : 1C6
3,900	1,500 x 2,000	1	C2 : C6	L51	2.4	750	-	63	13	1C2 : 1C6
4,500	1,500 x 2,000	1	C2 : C6	L51	2.4	750	-	59	16	1C2 : 1C6
5,200	1,500 x 2,000	1	C2 : C6	L53	2.4	750	-	53	15	1C2 : 1C6
5,200	1,500 x 2,000	2	C4 : C8	L54	3.2	500	500	90	15	2C4 : 2C8
5,800	1,500 x 2,000	1	C4 : C8	L54	3.2	500	500	80	14	1C4 : 1C8
6,500	1,500 x 2,000	1	C4 : C8	L54	4.0	750	500	82	12	1C4 : 1C8
7,200	1,500 x 2,000	1	C4 : C8	L54	4.8	750	750	84	11	1C4 : 1C8
1,500	1,400 x 1,400	1	C2 : C6	L51	1.0	500	-	79	21	1C2 : 1C6
1,700	1,400 x 1,400	1	C2 : C6	L51	1.0	500	-	69	18	1C2 : 1C6
2,150	1,400 x 1,400	1	C2 : C6	L51	1.5	750	-	66	15	1C2 : 1C6
2,600	1,400 x 1,400	1	C2 : C6	L51	1.5	750	-	63	12	1C2 : 1C6
3,000	1,400 x 1,400	1	C2 : C6	L51	2.0	1,000	-	68	10	1C2 : 1C6
3,400	1,400 x 1,400	1	C2 : C6	L53	2.0	1,000	-	60	9	1C2 : 1C6
3,400	1,400 x 1,400	2	C4 : C8	L54	2.2	625	500	85	21	2C4 : 2C8
3,900	1,400 x 1,400	1	C2 : C6	L53	2.5	1,250	-	64	8	1C2 : 1C6
3,900	1,400 x 1,400	2	C4 : C8	L54	2.5	750	500	75	13	2C4 : 2C8
4,350	1,400 x 1,400	1	C2 : C6	L53	2.5	1,250	-	62	12	1C2 : 1C6
4,350	1,400 x 1,400	2	C4 : C8	L54	3.0	1,000	500	78	12	2C4 : 2C8
4,800	1,400 x 1,400	1	C2 : C6	L53	2.5	1,250	-	57	11	1C2 : 1C6
4,800	1,400 x 1,400	2	C4 : C8	L54	3.0	750	500	84	11	2C4 : 2C8

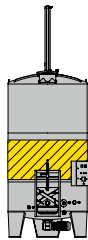
LAYOUTS DOUBLE JACKETS MTTK, MTTs, ITTK, MÜTK, MÜTS, DFTK, DFTS



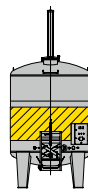
L60



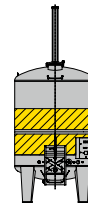
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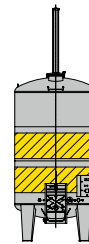
L62



L63



L64

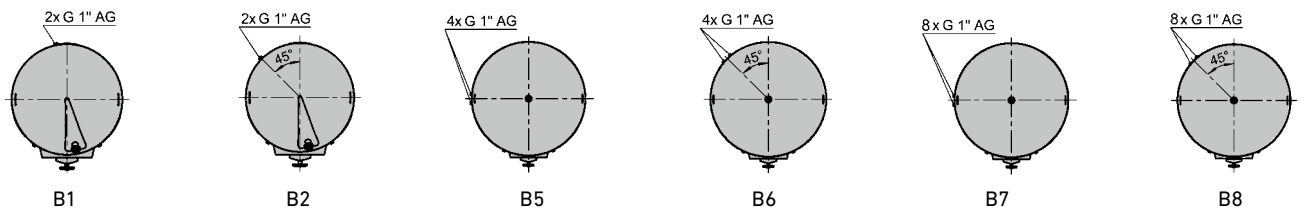


L65

DOUBLE JACKETS MTTK, MTTs, ITTK, MÜTK, MÜTS, DFTK, DFTS

Capacity	Tank- \varnothing	Version	Connection position	Layout	Surface	hd1	hd2	Ho	Hu	Order No.
liter	mm				m ²	mm	mm	%	%	mounted
3,300	1,600	1	B1 : B2	L60	2.5	500	-	56	27	1B1 : 1B2
5,300	2,000	1	B1 : B2	L60	3.9	625	-	60	24	1B1 : 1B2
6,000	2,000	1	B1 : B2	L61	3.9	625	-	53	22	1B1 : 1B2
6,800	2,000	1	B1 : B2	L61	4.7	750	-	59	25	1B1 : 1B2
7,600	2,000	1	B1 : B2	L61	4.7	750	-	53	22	1B1 : 1B2
8,400	2,000	1	B1 : B2	L61	6.2	1,000	-	57	20	1B1 : 1B2
9,200	2,000	1	B1 : B2	L61	6.2	1,000	-	52	19	1B1 : 1B2
10,000	2,000	1	B1 : B2	L61	6.2	1,000	-	45	16	1B1 : 1B2
10,000	2,400	1	B5 : B6	L63	5.5	750	-	60	27	1B5 : 1B6
11,200	2,400	1	B5 : B6	L63	7.4	1,000	-	63	23	1B5 : 1B6
12,300	2,400	1	B5 : B6	L63	7.4	1,000	-	57	21	1B5 : 1B6
13,500	2,400	1	B5 : B6	L63	7.4	1,000	-	52	20	1B5 : 1B6
14,500	2,400	1	B7 : B8	L64	9.2	625	625	67	25	1B7 : 1B8
15,500	2,400	1	B7 : B8	L64	11.0	1,000	500	66	17	1B7 : 1B8
16,500	2,400	1	B7 : B8	L65	11.0	750	750	62	16	1B7 : 1B8
18,000	2,400	1	B7 : B8	L65	12.9	750	1,000	64	15	1B7 : 1B8
19,000	2,400	1	B7 : B8	L65	12.9	750	1,000	60	14	1B7 : 1B8
20,000	2,400	1	B7 : B8	L65	12.9	750	1,000	62	19	1B7 : 1B8
17,000	2,800	1	B5 : B6	L63	8.6	1,000	-	57	22	1B5 : 1B6
18,500	2,800	1	B5 : B6	L63	10.7	1,250	-	56	16	1B5 : 1B6
20,000	2,800	1	B7 : B8	L64	12.8	750	750	70	19	1B7 : 1B8
21,500	2,800	1	B7 : B8	L64	15.0	1,000	750	72	17	1B7 : 1B8
23,000	2,800	1	B7 : B8	L65	15.0	1,000	750	68	16	1B7 : 1B8
24,500	2,800	1	B7 : B8	L65	17.1	1,000	1,000	70	15	1B7 : 1B8
26,000	2,800	1	B7 : B8	L65	17.1	1,000	1,000	66	14	1B7 : 1B8
27,500	2,800	1	B7 : B8	L65	17.1	1,000	1,000	62	14	1B7 : 1B8
29,400	2,800	1	B7 : B8	L65	19.2	1,000	1,250	64	13	1B7 : 1B8

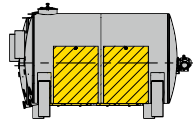
CONNECTION POSITION DOUBLE JACKETS MTTK, MTTs, ITTK, MÜTK, MÜTS, DFTK, DFTS



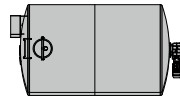
DOUBLE JACKETS MTAk, MTAS, ITAK, MÜAK, MÜAS, DFAK, DFAS

Capacity liter	Tank- \emptyset mm	Version	Connection position	Layout Surface	hd1 m ²	hd2 mm	hd2 mm	Ho %	Hu %	Order No. mounted
6,300	2,000	1	B1 : B2	L61	4.7	750	-	53	18	1B1 : 1B2
7,000	2,000	1	B1 : B2	L61	4.7	750	-	49	17	1B1 : 1B2
7,800	2,000	1	B1 : B2	L61	6.2	1,000	-	54	16	1B1 : 1B2
8,500	2,000	1	B1 : B2	L61	6.2	1,000	-	49	14	1B1 : 1B2
9,300	2,000	1	B1 : B2	L61	6.2	1,000	-	45	13	1B1 : 1B2
10,000	2,000	1	B1 : B2	L62	6.2	1,000	-	61	31	1B1 : 1B2
10,000	2,400	1	B5 : B6	L63	7.4	1,000	-	59	12	1B5 : 1B6
11,200	2,400	1	B5 : B6	L63	7.4	1,000	-	53	14	1B5 : 1B6
12,300	2,400	1	B5 : B6	L63	7.4	1,000	-	48	13	1B5 : 1B6
13,500	2,400	1	B7 : B8	L64	9.2	625	625	63	18	1B7 : 1B8
14,500	2,400	1	B7 : B8	L64	11.0	1,000	500	62	12	1B7 : 1B8
15,500	2,400	1	B7 : B8	L65	11.0	750	750	59	13	1B7 : 1B8
16,500	2,400	1	B7 : B8	L65	11.0	750	750	55	10	1B7 : 1B8
18,000	2,400	1	B7 : B8	L65	12.9	750	1,000	58	9	1B7 : 1B8
19,000	2,400	1	B7 : B8	L65	12.9	750	1,000	60	14	1B7 : 1B8
15,500	2,800	1	B5 : B6	L63	8.6	1,000	-	54	15	1B5 : 1B6
17,000	2,800	1	B5 : B6	L63	10.7	1250	-	53	13	1B5 : 1B6
18,500	2,800	1	B7 : B8	L64	12.8	750	750	67	16	1B7 : 1B8
20,000	2,800	1	B7 : B8	L64	15.0	1,000	750	69	14	1B7 : 1B8
21,500	2,800	1	B7 : B8	L65	15.0	1,000	750	65	13	1B7 : 1B8
23,000	2,800	1	B7 : B8	L65	17.1	1,000	1,000	67	12	1B7 : 1B8
24,500	2,800	1	B7 : B8	L65	17.1	1,000	1,000	63	11	1B7 : 1B8
26,000	2,800	1	B7 : B8	L65	17.1	1,000	1,000	59	11	1B7 : 1B8
27,500	2,800	1	B7 : B8	L65	19.2	1,000	1,250	61	10	1B7 : 1B8

LAYOUT AND CONNECTION POSITION DOUBLE JACKET SD-MGRL



L85

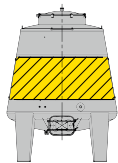


DOUBLE JACKET SD-MGRL

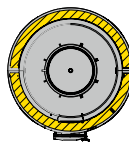
Capacity liter	Tank- \varnothing mm	Version	Connection position	Layout	Surface m ²	Order No. mounted
6,800	2,000	1	B1	L85	3.7	1B1
8,400	2,000	1	B1	L85	5.6	1B1
10,000	2,000	1	B1	L85	7.4	1B1
11,000	2,400	1	B5	L85	6.6	1B5
13,500	2,400	1	B7	L85	8.8	1B7
16,000	2,400	1	B7	L85	8.8	1B7
18,000	2,400	1	B7	L85	10.0	1B7
20,000	2,400	1	B7	L85	10.0	1B7



LAYOUT AND CONNECTION POSITION DOUBLE JACKET FD-MK



L90

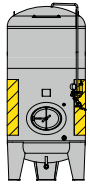


DOUBLE JACKET FD-MK

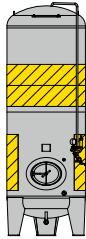
Capacity liter	Tank- \emptyset mm	Version	Connection position	Layout	Surface m ²	Order No. mounted
6,000	1,600 / 2,200	1	B1	L90	5.6	1B1
7,400	1,800 / 2,400	1	B1	L90	6.2	1B1
10,000	2,000 / 2,600	1	B1	L90	6.9	1B1
12,000	2,000 / 2,800	1	B1	L90	7.0	1B5



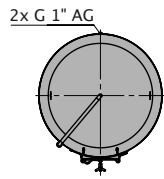
LAYOUTS / CONNECTION POSITION DOUBLE JACKET PRESSURE TANK FS-MO-8B



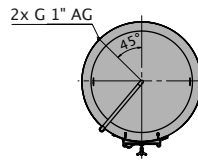
L78



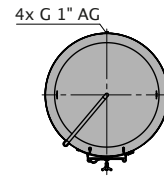
L79



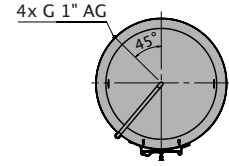
F11



F12



F13



F14

DOUBLE JACKET PRESSURE TANK FS-MO-8B Ø 1,000–1,600 MM

Capacity liter	Tank- \varnothing mm	Version	Connection position	Layout	Surface m ²	hd1 mm	hd2 mm	Order No. mounted
1,000	1,000	1	F11 : F12	L78	1.0	500	-	1F11 : 1F12
1,200	1,000	1	F11 : F12	L78	1.5	750	-	1F11 : 1F12
1,400	1,000	1	F11 : F12	L78	1.5	750	-	1F11 : 1F12
1,600	1,000	1	F11 : F12	L78	1.5	750	-	1F11 : 1F12
1,800	1,000	1	F11 : F12	L78	1.5	750	-	1F11 : 1F12
2,000	1,000	1	F11 : F12	L78	2.0	1,000	-	1F11 : 1F12
2,150	1,000	1	F11 : F12	L78	2.0	1,000	-	1F11 : 1F12
1,500	1,200	1	F11 : F12	L78	1.3	500	-	1F11 : 1F12
1,800	1,200	1	F11 : F12	L78	2.0	750	-	1F11 : 1F12
2,100	1,200	1	F11 : F12	L78	2.0	750	-	1F11 : 1F12
2,400	1,200	1	F11 : F12	L78	2.0	750	-	1F11 : 1F12
2,600	1,200	1	F11 : F12	L78	2.0	750	-	1F11 : 1F12
2,900	1,200	1	F11 : F12	L78	2.6	1,000	-	1F11 : 1F12
3,200	1,200	1	F11 : F12	L78	2.6	1,000	-	1F11 : 1F12
2,200	1,400	1	F11 : F12	L78	2.4	750	-	1F11 : 1F12
2,600	1,400	1	F11 : F12	L78	2.4	750	-	1F11 : 1F12
3,000	1,400	1	F11 : F12	L78	2.4	750	-	1F11 : 1F12
3,400	1,400	1	F11 : F12	L78	2.4	750	-	1F11 : 1F12
3,700	1,400	1	F11 : F12	L78	2.4	750	-	1F11 : 1F12
4,100	1,400	1	F11 : F12	L78	3.2	1,000	-	1F11 : 1F12
4,500	1,400	1	F11 : F12	L78	3.2	1,000	-	1F11 : 1F12
4,900	1,400	1	F11 : F12	L78	4.0	1,250	-	1F11 : 1F12
5,200	1,400	1	F11 : F12	L78	4.0	1,250	-	1F11 : 1F12
3,000	1,600	1	F11 : F12	L78	2.9	750	-	1F11 : 1F12
3,500	1,600	1	F11 : F12	L78	2.9	750	-	1F11 : 1F12
4,000	1,600	1	F11 : F12	L78	2.9	750	-	1F11 : 1F12
4,500	1,600	1	F11 : F12	L78	2.9	750	-	1F11 : 1F12
5,000	1,600	1	F11 : F12	L78	2.9	750	-	1F11 : 1F12
5,500	1,600	1	F13 : F14	L79	5.4	750	500	1F13 : 1F14
6,000	1,600	1	F13 : F14	L79	5.4	750	500	1F13 : 1F14
6,500	1,600	1	F13 : F14	L79	5.4	750	500	1F13 : 1F14
7,000	1,600	1	F13 : F14	L79	5.4	750	500	1F13 : 1F14
10,000	1,600	1	F13 : F14	L79	7.4	750	750	1F13 : 1F14

Heat exchange panels for cooling / heating

HEAT EXCHANGE PANELS FOR COOLING / HEATING

- Low-priced solution – also suitable for retrofit
- Monitoring is possible via manual or automatic regulation (not included in the delivery scope)
- Simple installation
- Drilled holes in the tank top \varnothing 22 mm
- Operating pressure 5 bar
- Material: AISI 304 stainless steel high gloss polished
- Completely threaded connection

Range of use

- Moderated fermentation
- Start temperature for fermentation
- Cold stabilisation
- Acid reduction

Cooling executed via

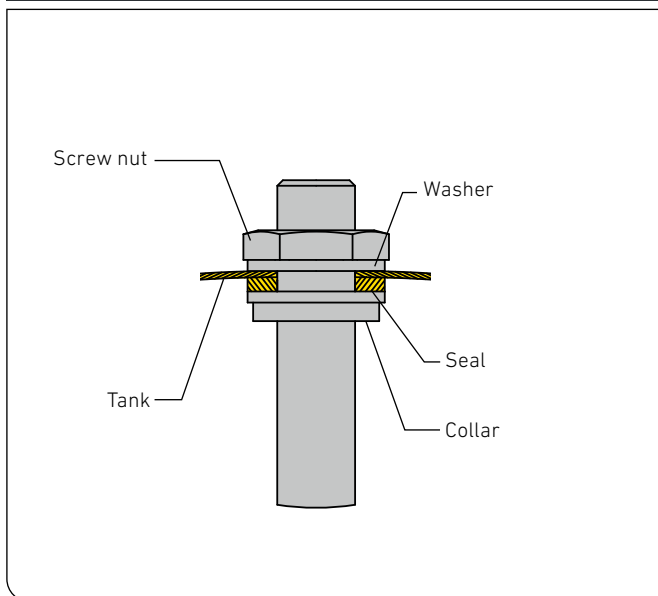
- Tap water
- Cooling unit

Heating executed via

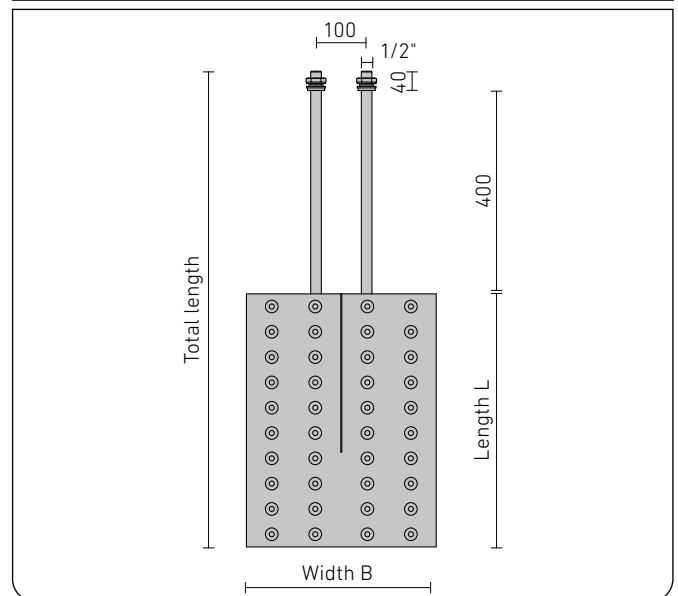
- Boiler
- Hot-water apparatus

- Due to their spot welding Speidel's exchanging plates for cooling and heating are constructed in such a way that perfect transmission of energy via the swirling of the coolant medium is guaranteed.
- Available only for Speidel tanks FS-MO / AS-MO with \varnothing of 820 mm to 2,000 mm and RS-MO / RA-MO. Can not be used for the base tank in case of tank stack and for the lower respectively Middle tank compartment of multi-compartment tanks.

INSTALLATION OF COLD / HOT EXCHANGE PLATE



DIMENSIONS OF COLD / HOT EXCHANGE PLATE

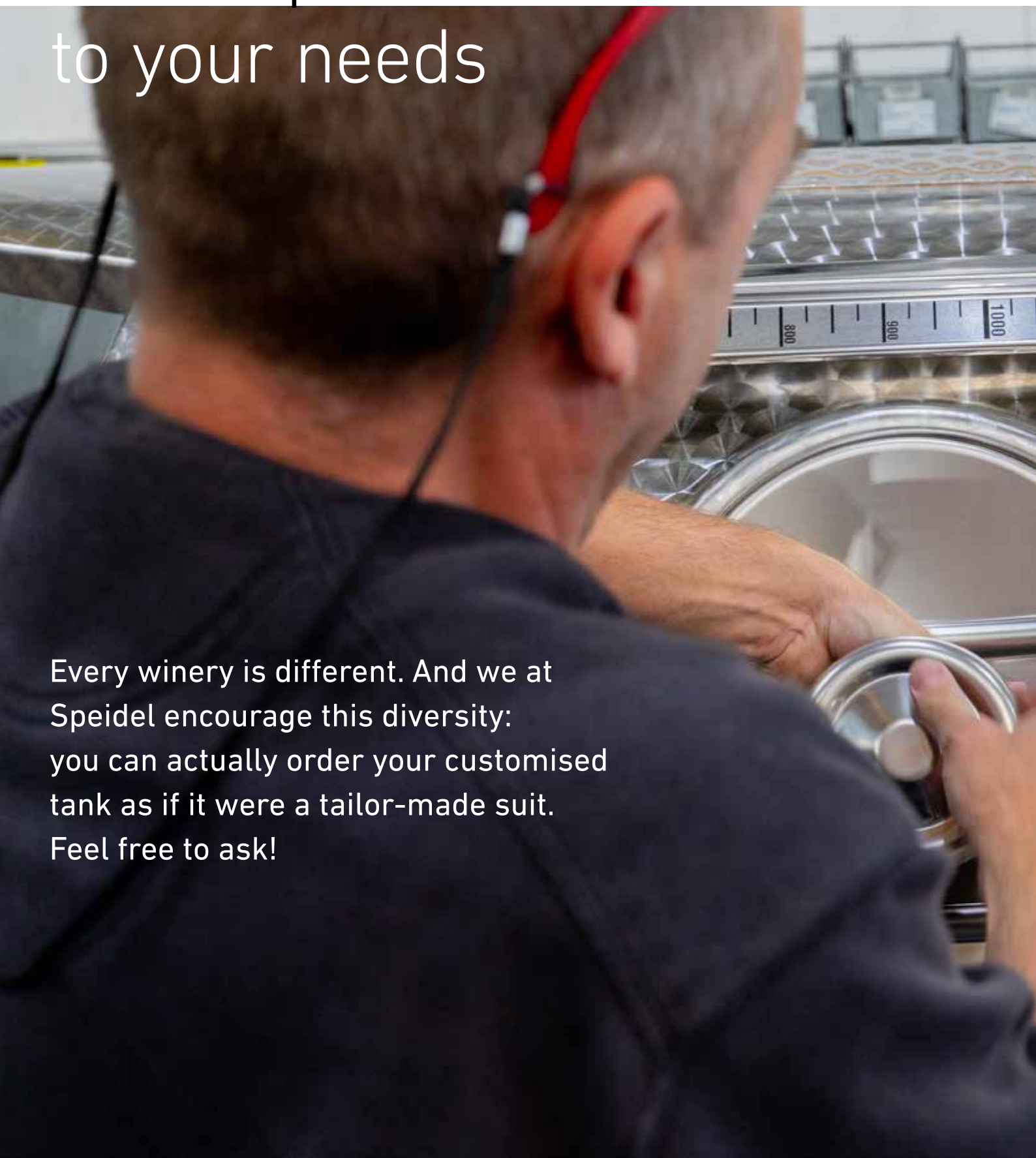


HEAT EXCHANGE PANELS FOR COOLING / HEATING

Capacity liter	Sizes L x B mm	Total length mm	Exchange surface m ²	Order No. loose
525 to 2,000 *	550 x 375	940	0.38	68641
3,000	750 x 375	1,190	0.56	68642
4,000 *	1,000 x 375	1,440	0.75	68643
6,000	1,500 x 375	1,940	1.13	68644
8,000	1,950 x 375	2,390	1.46	68645
10,000	2,450 x 375	2,890	1.84	68646
12,000	2,950 x 375	3,390	2.21	68647
16,000	3,950 x 375	4,390	2.96	68648

* Not to be used at a tank diameter of 2,000 mm with a capacity of 3,000 liter respectively 3,800 liter – choose the subsequently following smaller size

We adapt our tanks to your needs



Every winery is different. And we at Speidel encourage this diversity: you can actually order your customised tank as if it were a tailor-made suit. Feel free to ask!



Lid and crane






ACCESSORIES LID AND CRANE (SCREW-ON AND SPARE PARTS)

Item	Tank- \varnothing		Material	Order No.	Order No.
	mm			loose	mounted
Floating lid					
· BO, FO	440		AISI 304	75420	SD-180-C
· With sealing hose (natural-coloured / transparent), air hose, air pump	550		AISI 304	70298	SD-180-C
	630		AISI 304	70299	SD-180-C
manometer and vent screw connection	820 / 530		AISI 304	70300	SD-180-C
	820 / 675		AISI 304	70301	SD-180-C
	820 / 910		AISI 304	70302	SD-180-C
	1,000 / 1,100		AISI 304	70303	SD-180-C
	1,200 / 1,600		AISI 304	70304	SD-180-C
	1,400 / 2,200		AISI 304	70305	SD-180-C
	1,400 / 3,300		AISI 304	71064	SD-180-C
	1,600 / 2,850		AISI 304	70307	SD-180-C
	1,600 / 3,850		AISI 304	71045	SD-180-C
	1,600 / 4,800		AISI 304	70310	SD-180-C
	1,600 / 5,800		AISI 304	70311	SD-180-C
	1,600 / 6,800		AISI 304	70773	SD-180-C
	1,600 / 7,700		AISI 304	70774	SD-180-C
	1,600 / 8,700		AISI 304	70775	SD-180-C
	1,600 / 9,700		AISI 304	70695	SD-180-C
	1,800 / 3,700		AISI 304	70777	SD-180-C
	1,800 / 4,900		AISI 304	70312	SD-180-C
	1,800 / 6,100		AISI 304	70778	SD-180-C
	1,800 / 7,400		AISI 304	70787	SD-180-C
	1,800 / 8,600		AISI 304	70788	SD-180-C
	1,800 / 9,800		AISI 304	70789	SD-180-C
	1,800 / 11,000		AISI 304	70790	SD-180-C
	1,800 / 12,200		AISI 304	70791	SD-180-C
	2,000 / 4,500		AISI 304	71046	SD-180-C
	2,000 / 6,000		AISI 304	71065	SD-180-C
	2,000 / 7,600		AISI 304	71039	SD-180-C
	2,000 / 9,100		AISI 304	71040	SD-180-C
	2,000 / 10,600		AISI 304	71041	SD-180-C
	2,000 / 12,200		AISI 304	71042	SD-180-C
	2,000 / 13,800		AISI 304	71043	SD-180-C
	2,000 / 15,200		AISI 304	71044	SD-180-C
	2,200 / 6,000		AISI 304	-	SD-180-C
	2,200 / 8,000		AISI 304	-	SD-180-C
	2,200 / 9,800		AISI 304	-	SD-180-C
	2,200 / 11,700		AISI 304	-	SD-180-C
	2,200 / 13,500		AISI 304	-	SD-180-C
	2,200 / 15,500		AISI 304	-	SD-180-C
	2,200 / 17,300		AISI 304	-	SD-180-C
	2,200 / 19,000		AISI 304	-	SD-180-C
	2,400 / 7,200		AISI 304	-	SD-180-C
	2,400 / 9,500		AISI 304	-	SD-180-C
	2,400 / 11,500		AISI 304	-	SD-180-C
	2,400 / 14,000		AISI 304	-	SD-180-C
	2,400 / 16,000		AISI 304	-	SD-180-C
	2,400 / 18,000		AISI 304	-	SD-180-C
	2,400 / 20,500		AISI 304	-	SD-180-C
	2,400 / 22,800		AISI 304	-	SD-180-C
	2,400 / 25,000		AISI 304	-	SD-180-C




Floating lid available from \varnothing 820mm
also in Material V4A (AISI 316)!
Surcharge to material AISI 304 on request










ACCESSORIES LID AND CRANE (SCREW-ON AND SPARE PARTS)

Item	Tank- \varnothing mm	Material	Order No.	
			loose	mounted
 Additional costs for floating lid with white sealing	440– 820	TPE	-	SD-180-I
	1,000– 1,400	TPE	-	SD-180-I
	1,600– 2,000	TPE	-	SD-180-I
	2,200– 2,400	TPE	-	SD-180-I
 Fermentation lock with bung for floating lid	350–820	plastic / rubber	21010	-
 Fermentation tube with two balls including bung, straight version for tank capacity for floating lid	1 Up to 10,000 liter	acrylic / rubber	80430	-
	2 From 10,000 liter		84873	-
 Crane with cable pull · Floating lid FO	1,000 / 1,100	AISI 304	70256	GA- 17FA
	1,200 / 1,600	AISI 304	70257	GA- 17GA
	1,400 / 2,200	AISI 304	70258	GA- 17HA
	1,400 / 3,300	AISI 304	71069	GA- 17HB
	1,600 / 2,850	AISI 304	70263	GA- 17IA
	1,600 / 3,850	AISI 304	70261	GA- 17IB
	1,600 / 4,800	AISI 304	71070	GA- 17IC
	1,600 / 5,800	AISI 304	70264	GA- 17ID
	1,600 / 6,800	AISI 304	71047	GA- 17IE
	1,600 / 7,700	AISI 304	71048	GA- 17IF
	1,600 / 8,700	AISI 304	71049	GA- 17IG
	1,600 / 9,700	AISI 304	71050	GA- 17IH
	1,800 / 3,700	AISI 304	71051	GA- 17KA
	1,800 / 4,900	AISI 304	70265	GA- 17KB
	1,800 / 6,100	AISI 304	71052	GA- 17KC
1,800 / 7,400	AISI 304	71058	GA- 17KD	
1,800 / 8,600	AISI 304	71059	GA- 17KE	
1,800 / 9,800	AISI 304	71053	GA- 17KF	
1,800 / 11,000	AISI 304	71054	GA- 17KG	
1,800 / 12,200	AISI 304	71055	GA- 17KH	
 Stable standpipe with lever, regardless of tank size – always on operating height	2,000 / 4,500	AISI 304	71056	GA- 17LA
	2,000 / 6,000	AISI 304	71057	GA- 17LB
	2,000 / 7,600	AISI 304	71020	GA- 17LC
	2,000 / 9,100	AISI 304	71021	GA- 17LD
	2,000 / 10,600	AISI 304	71022	GA- 17LE
	2,000 / 12,200	AISI 304	71023	GA- 17LF
	2,000 / 13,800	AISI 304	71024	GA- 17LG
2,000 / 15,200	AISI 304	71025	GA- 17LH	
 Rope clamp for braided string of the crane	1,000–2,400	AISI 304 plastic	-	GA- 180S

ACCESSORIES LID AND CRANE (SCREW-ON AND SPARE PARTS)



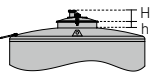
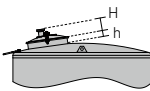
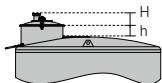
	Item	Tank- \emptyset mm	Material	Order No.	
				loose	mounted
 <p>Crane with cable pull and hand winch · Floating lid FO</p>		1,400 / 2,200	AISI 304	76957	GA- 17MI
		1,400 / 3,300	AISI 304	75045	GA- 17MJ
		1,600 / 2,850	AISI 304	71071	GA- 17MA
		1,600 / 3,850	AISI 304	71072	GA- 17MB
		1,600 / 4,800	AISI 304	71073	GA- 17MC
		1,600 / 5,800	AISI 304	71074	GA- 17MD
		1,600 / 6,800	AISI 304	71075	GA- 17ME
		1,600 / 7,700	AISI 304	71076	GA- 17MF
		1,600 / 8,700	AISI 304	71077	GA- 17MG
		1,600 / 9,700	AISI 304	71078	GA- 17MH
		1,800 / 3,700	AISI 304	71079	GA- 17NA
		1,800 / 4,900	AISI 304	71080	GA- 17NB
		1,800 / 6,100	AISI 304	71081	GA- 17NC
		1,800 / 7,400	AISI 304	71082	GA- 17ND
		1,800 / 8,600	AISI 304	71083	GA- 17NE
		1,800 / 9,800	AISI 304	71084	GA- 17NF
		1,800 / 11,000	AISI 304	71085	GA- 17NG
		1,800 / 12,200	AISI 304	71086	GA- 17NH
		2,000 / 4,500	AISI 304	71087	GA- 170A
		2,000 / 6,000	AISI 304	71088	GA- 170B
		2,000 / 7,600	AISI 304	71089	GA- 170C
		2,000 / 9,100	AISI 304	71090	GA- 170D
		2,000 / 10,600	AISI 304	71091	GA- 170E
		2,000 / 12,200	AISI 304	71092	GA- 170F
		2,000 / 13,800	AISI 304	71093	GA- 170G
		2,000 / 15,200	AISI 304	71094	GA- 170H
		2,200 / 6,000	AISI 304	-	GA- 17PA
		2,200 / 8,000	AISI 304	-	GA- 17PB
		2,200 / 9,800	AISI 304	-	GA- 17PC
		2,200 / 11,700	AISI 304	-	GA- 17PD
		2,200 / 13,500	AISI 304	-	GA- 17PE
		2,200 / 15,500	AISI 304	-	GA- 17PF
		2,200 / 17,300	AISI 304	-	GA- 17PG
		2,200 / 19,000	AISI 304	-	GA- 17PH
		2,400 / 7,200	AISI 304	-	GA- 170I
		2,400 / 9,500	AISI 304	-	GA- 170J
		2,400 / 11,500	AISI 304	-	GA- 170K
		2,400 / 14,000	AISI 304	-	GA- 170L
		2,400 / 16,000	AISI 304	-	GA- 170M
		2,400 / 18,000	AISI 304	-	GA- 170N
	2,400 / 20,500	AISI 304	-	GA- 170O	
	2,400 / 22,800	AISI 304	-	GA- 170P	
	2,400 / 25,000	AISI 304	-	GA- 170Q	
 <p>Dust lid · FO, B0, SO-Z, KO, RO-Z</p>		440	AISI 304	95247	-
		550	AISI 304	92375	-
		630	AISI 304	70325	-
		820	AISI 304	70326	-
		1,000	AISI 304	70327	-
		1,200	AISI 304	70328	-
		1,400	AISI 304	68962	-
 <p>Sack support · SO-Z, RO-Z</p>	1 For Tank 530 liter	820	AISI 304	70319	-
	2 For Tank 750 liter	1,000	AISI 304	70320	-
	3 For Tank 1,000 liter	1,200	AISI 304	70321	-

ACCESSORIES LID AND CRANE (SCREW-ON AND SPARE PARTS)

	Item	Tank- \varnothing mm	Material	Order No. loose	Order No. mounted
	For floating lid · BO, FO, F01, F02				
	Sealing hose white	440	-	95774-01	-
		550	-	95775-01	-
		630	-	95776-01	-
		820	-	95777-01	-
		1,000	-	95778-01	-
		1,200	-	95779-01	-
		1,400	-	95780-01	-
		1,600	-	95781-01	-
		1,800	-	95782-01	-
		2,000	-	95783-01	-
		2,200	-	95784-01	-
		2,400	-	95785-01	-
	Sealing hose transparent	440		75422	
		550		63381	
		630		63382	
		820	-	63383	-
		1,000	-	63384	-
		1,200	-	63385	-
		1,400	-	63386	-
		1,600	-	63387	-
		1,800	-	64882	-
		2,000	-	64265	-
		2,200	-	83982	-
		2,400	-	83258	-
	Air pump for hanging	-	-	63388	-
	Air pump for hanging, completely made of stainless steel	-	-	82028	-
	Angle holder for pump to be screwed-on	-	-	73500	-
	Sealing kit for air pump	-	-	45554	-
	Vent connection orange for floating lid (up to \varnothing 820 mm)	-	-	63865	-
	Vent connection black incl. sealing for floating lid (up to \varnothing 1.000 mm)	-	-	66224-01	-
	Ladder bracket	1,000–2,000	1,4301	-	LB070C

Ventilation

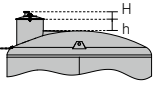





ACCESSORIES VENTILATION (WELD-ON PIECES)

Item	Tank- ϕ mm	Material	Order No. loose	Order No. mounted
For dome lid · BD, FD				
				
Stainless steel vent connection AGG 1 1/2" (BSP) in lid with sealing cap · Instead of drilled hole ϕ 38 mm with plastic blank cap	440-820	AISI 304	-	OB-041D
Instead of filling and vent connection external thread NW 50 Rd 78 x 1/6" · FS-MO, AS-MO, MS-MO, RS-MO, RA-MO				
				
Filling and vent connection				
1 External thread NW 65 Rd 95 x 1/6"	820-3.600	AISI 316	-	ES-080H
2 External thread 40 Macon	820-3.600	AISI 316	-	ES-080D
3 Additional external thread 70 Macon	820-3.600	AISI 316	-	ES-080C
4 Clamp 2"	820-3.600	AISI 316	-	ES-080L
Dome "pressureless"				
				
Pay attention for sufficient space / height for the opening and handling of the domes. · Tank top without moulded channel · Flap lid with NW 50, external thread Rd 78 x 1/6"				
1 NW 400, h = 65 mm, H = approx. 195 mm	820-3.600	AISI 316	-	OB-040L
2 NW 400, h = 200 mm, H = approx. 330 mm	820-3.600	AISI 316	-	OB-040R
3 NW 600, h = 100 mm, H = approx. 230 mm	1.000-3.600	AISI 316	-	OB-040Z
4 NW 600, h = 200 mm, H = approx. 330 mm	1.000-3.600	AISI 316	-	OB-041F
5 NW 800, h = 105 mm, H = approx. 160 mm (with filler neck protection)	1.400-3.600	AISI 316	-	OB-041A
6 NW 1.000, h = 200 mm, H = approx. 300 mm (with filler neck protection)	1.600-3.600	AISI 316	-	OB-041H
				
Filler neck located in the centre of the tank top · Tank top without moulded channel · Flap lid with NW 50, external thread Rd 78 x 1/6"				
1 NW 200, h = 85 mm, H = approx. 185 mm	1.000-1.400	AISI 316	-	OB-040X
2 NW 400, h = 65 mm, H = approx. 165 mm	1.000-3.600	AISI 316	-	OB-040F
3 NW 600, h = 100 mm, H = approx. 230 mm	1.000-3.600	AISI 316	-	OB-040Y
				
Filler neck located in the tank top in a forward upright position · Tank top with moulded channel for complete deaeration · Flap lid with NW 50, external thread Rd 78 x 1/6"				
1 NW 200, h = approx. 150 mm, H = approx. 270 mm	1.000-2.000	AISI 316	-	OB-041B
2 NW 400, h = approx. 150 mm, H = approx. 270 mm	Rectangular tanks do.	AISI 316	-	OB-0400
3 NW 600, h = approx. 150 mm, H = approx. 270 mm	1.400-2.000	AISI 316	-	OB-041C
	Rectangular tanks			



Pay attention for sufficient space / height for the opening and handling of the domes.

Filling domes in III d (2R) surface







ACCESSORIES VENTILATION (WELD-ON PIECES)

Item	Tank- \emptyset mm	Material	Order No.	
			loose	mounted
 <p>Filler neck located in the tank top in a forward upright position, with vent channel</p> <ul style="list-style-type: none"> · Tank top with weld-on vent · Flap lid with NW 50, external thread Rd 78 x 1/6" NW 400, h = approx. 200 mm, H = approx. 320 mm 	2,200–3,600	AISI 316	-	OB-040T
 <p>Filler neck in flap lid instead of NW 50 Rd 78 x 1/6"</p> <ol style="list-style-type: none"> 1 Connection external thread 40 Macon 2 Clamp 2" 	820–3,600 820–3,600	AISI 316 AISI 316	- -	ES -080D ES -080L
 <p>Vent outlet</p> <ul style="list-style-type: none"> · With filling and vent connection NW50 Rd 78 x 1/6" 	2,200–3,600	AISI 316	-	OB -040U
 <p>Drain outlet</p> <ul style="list-style-type: none"> · With drain outlet elbow NW50 DIN 11851 	2,200–3,600	AISI 304	-	RA-151H
 <p>L-Dome</p> <ul style="list-style-type: none"> · NW200 · NW400 	1,000–3,000 1,000–3,000	AISI 316 AISI 316	- -	OB -041J OB -041K
 <p>Whirl breaker</p>	-	AISI 304	-	RA-141I

ACCESSORIES VENTILATION (SCREW-ON AND SPARE PARTS)

Item	Tank- \emptyset mm	Material	Order No.	
			loose	mounted
<p>For dome lid</p> <ul style="list-style-type: none"> · BD, FD <hr/> <p>Complete replacement lid</p> <ul style="list-style-type: none"> · New version with inner bracket closing · With drilled hole \emptyset 38 mm and plastic blank cap to hold the fermentation lock with bung 	440–820	-	75555	-
<p>For lid UF</p> <hr/> <p>Lid without venting screw connection, clamping ring and ball knob</p> <ol style="list-style-type: none"> 1 \emptyset 280 mm 2 \emptyset 350 mm 3 \emptyset 440 mm 	- - -	- - -	95494 95495 95496	- - -
 <p>Clamping ring for UF lid</p> <ol style="list-style-type: none"> 1 \emptyset 280 mm 2 \emptyset 350 mm 3 \emptyset 440 mm 	- - -	- - -	91856 76691 76692	- - -
 <p>Fermentation lock with bung</p>	440–820	plastic, rubber	21010	-

ACCESSORIES VENTILATION (SCREW-ON AND SPARE PARTS)






Item	Tank- \emptyset mm	Material	Order No. loose	Order No. mounted
To filling and vent connection external thread NW 50 Rd 78 x 1/6" · FS-MO, AS-MO, MS-MO, RS-MO, RA-MO				
	Fermentation tube with two compartments including bung, straight version			
1 For tank capacity up to 10,000 liter	550–2,000	acrylic /	80430	-
2 For tank capacity from 10,000 liter upwards	2,200–3,600	rubber	84873	-
	Fermentation tube with two compartments including bung, inclined version			
1 For tank capacity up to 10,000 liter	820–2,000	acrylic /	70371	-
2 For tank capacity from 10,000 liter upwards	2,200–3,600	rubber	84874	-
	Pressure compensating valve (spring-loaded) NW 50 DIN 11851			
	820–3,600	plastic	60911	-
	Feed hopper			
	820–3,600	plastic	46950	-
To dome / lid · BD, FD, UF, FS-MO, AS-MO, MS-MO, RS-MO, RA-MO				
Seals				
	1 Sealing for dome lid BD / FD: old version (for gluing)*	-	60094	-
	2 Sealing for dome lid BD / FD: new version	-	74914	-
	3 For clamping ring lid UF \emptyset 280 mm	-	91859	-
	4 For clamping ring lid UF \emptyset 350 mm	-	76685	-
	5 For clamping ring lid UF \emptyset 440 mm	-	76686	-
	6 Sealing for filler neck NW 200 (EPDM rubber)	-	87850	-
	7 Sealing for filler neck NW 400 (EPDM rubber)	-	86386	-
	8 Sealing for filler neck NW 600 (EPDM rubber)	-	87976	-
	9 Sealing for filler neck NW 200 (silicone) - standard	-	87852	-
	10 Sealing for filler neck NW 400 (silicone) - standard	-	87750	-
	11 Sealing for filler neck NW 600 (silicone) - standard	-	87857	-

* You'll find the glue on page 185.
















Racking outlet and bottom outlet

ACCESSORIES RACKING OUTLET AND BOTTOM OUTLET (WELD-ON PIECES)

	Item	Tank- \emptyset mm	Material	Order No. loose	Order No. mounted	
To racking outlet drilled hole 48 mm						
· FO, FS-MO, AS-MO, MS-MO, RS-MO, RA-MO						
Weld-on gland with thread						
 	1	NW 40 DIN 11851	630-	AISI 304	-	KA-120C
	2	NW 50 DIN 11851	820	AISI 304	-	KA-120D
	3	NW 65 DIN 11851	630-3,600	AISI 304	-	KA-120L
	4	NW 80 DIN 11851	820-3,600	AISI 304	-	KA-121C
	5	NW 100 DIN 11851	1,000-3,600	AISI 304	-	KA-120X
	6	NW 125 DIN 11851	1,000-3,600	AISI 304	-	KA-120Y
	7	Clamp 1 1/2"	1,000-3,600	AISI 304	-	KA-120Z
	8	Clamp 2"	820-3,600	AISI 304	-	KA-121D
	9	Clamp 2 1/2"	820-3,600	AISI 304	-	KA-121E
	10	NW 50 with flange 100x100	820-3,600	AISI 304	-	KA-120E
	11	RJT 1 1/2"	820-3,600	AISI 304	-	KA-1210
	12	RJT 2"	820-3,600	AISI 304	-	KA-121P
	13	RJT 2 1/2"	820-3,600	AISI 304	-	KA-121Q
Instead of bottom outlet external thread NW40 DIN 11851						
· FO, FS-MO, AS-MO, MS-MO, RS-MO, RA-MO						
Weld-on bow						
	1	NW 50 DIN 11851	630-820	AISI 304	-	RA-150B
	2	NW 65 DIN 11851	820	AISI 304	-	RA-150G
	3	NW 50 with flange 100x100	820	AISI 304	-	RA-150C
	4	Clamp 1 1/2"	630-820	AISI 304	-	RA-151B
	5	Clamp 2"	630-820	AISI 304	-	RA-151C
	6	RJT 1 1/2"	820-3,600	AISI 304	-	RA-1510
	7	RJT 2"	820-3,600	AISI 304	-	RA-151J
	8	RJT 2 1/2"	820-3,600	AISI 304	-	RA-151K
Instead of bottom outlet external thread NW50 DIN 11851						
· FO, FS-MO, AS-MO, MS-MO, RS-MO, RA-MO						
Weld-on bow with connection						
	1	NW 40 DIN 11851	820-3,600	AISI 304	-	RA-150A
	2	NW 65 DIN 11851	820-3,600	AISI 304	-	RA-150G
	3	NW 80 DIN 11851	1,000-3,600	AISI 304	-	RA-150X
	4	NW 100 DIN 11851	1,000-3,600	AISI 304	-	RA-150Y
	5	MG 90	1,000-3,600	AISI 304	-	RA-150Z
	6	NW 50 with flange 100x100	820-3,600	AISI 304	-	RA-150C
	7	Clamp 1 1/2"	820-3,600	AISI 304	-	RA-151B
	8	Clamp 2"	820-3,600	AISI 304	-	RA-151C
	9	Clamp 2 1/2"	820-3,600	AISI 304	-	RA-151D
	10	Macon 40	820-3,600	AISI 304	-	RA-151I
	11	RJT 1 1/2"	820-3,600	AISI 304	-	RA-151L
	12	RJT 2"	820-3,600	AISI 304	-	RA-151M
	13	RJT 2 1/2"	820-3,600	AISI 304	-	RA-151N
Instead of total juice outlet						
external thread NW 65 DIN 11851						
· FD-MT, FD-IT, FD-MÚ, FD-DF, FD-MK, FD-MKEH						
Weld-on bow with connection						
	1	NW 80 DIN 11851	-	AISI 304	-	RA-151A
	2	NW 100 DIN 11851	-	AISI 304	-	RA-151B
	3	NW 125 DIN 11851	-	AISI 304	-	RA-151C
	4	MG 90	-	AISI 304	-	RA-151D
	5	Clamp 1 1/2"	-	AISI 304	-	RA-151B
	6	Clamp 2"	-	AISI 304	-	RA-151C
	7	Clamp 2 1/2"	-	AISI 304	-	RA-151D

ACCESSORIES RACKING OUTLET AND BOTTOM OUTLET (SCREW-ON AND SPARE PARTS)

	Item	Tank- \emptyset mm	Material	Order No. loose	Order No. mounted
	Taps etc. G 3/4" · BD, FD, BO, FO				
	Drain valve G 3/4" (BSP) with counter nut	350–550	AISI 304	65276	-
	Drain valve G 3/4" (BSP)	350–550	red brass chrome-plated	65079	-
	Ball valve AG / AG G 3/4" (BSP)	350–550	AISI 304	75104	-
	Drain valve G 3/4" (BSP)	350–550	plastic	21013	-
	Blank bung G 3/4" (not shown)	350–550	plastic	60068	-
	Taps etc. G 1" · BD, FD, BO, FO1				
	Sealing cap G 1" (BSP)	630–820	AISI 304	64938	-
	Drain valve with cap nut G 1" (BSP)	630–820	AISI 304	65277	-
	Ball valve AG G 1" (BSP)	630–820	AISI 304	64939	-
	Outlet elbow 90° with cap nut G 1" (BSP)	630–820	plastic	64852	-
	Transmission: IG 1" outgoing unit WKN	630–820	AISI 304	67832	-
	Transmission: IG 1" outgoing unit MZR	630–820	AISI 304	67833	-
	Taps etc. G 1 1/4" · BD, FD, BO, FO1				
	Ball valve outlet AG G 1 1/4" (BSP)	630–820	AISI 304	64940	-
	Ball valve outlet IG G 1 1/4" (BSP)	630–820	AISI 304	64941	-
	Sealing cap G 1 1/4" (BSP)	630–820	AISI 304	64960	-
	Taps etc. G 2 1/2"				
	Sealing cap G 2 1/2" (BSP)	-	AISI 304	63921	-
	Ball valve NW 65 IG G 2 1/2" (BSP)	-	Ms-tin-coated	64944	-

ACCESSORIES RACKING OUTLET AND BOTTOM OUTLET (SCREW-ON AND SPARE PARTS)

Item	Tank- \emptyset mm	Material	Order No. loose	Order No. mounted
------	-------------------------	----------	--------------------	----------------------

To Racking outlet thread and
bottom outlet thread
· FO, FO2, FS-MO, AS-MO, MS-MO,
RS-MO, RA-MO

**Sealing cap**

1 NW 25 DIN 11851	630-3.000	AISI 304	76493	-
2 NW 40 DIN 11851	630-3.000	AISI 304	62982	-
3 NW 50 DIN 11851	1.000-3.000	AISI 304	62983	-
4 NW 65 DIN 11851	1.000-3.000	AISI 304	65475	-
5 Gr. 37 W 47 x 1/9"	-	AISI 304	63969	-
6 Macon 40	-	AISI 304	68380	-
7 G 1 1/4"	-	AISI 304	64960	-
8 3/4"	630-3.000	AISI 304	64524	-

**Disc valve NW40 with end-position locking
and sealing caps with chain**

1 Outlet NW 40 DIN 11851	630-820	AISI 304	61375	-
2 Outlet WKN	630-820	AISI 304	61376	-
3 Outlet Mzr. 32	630-820	AISI 304	61377	-
4 Outlet Pfälzer 38	630-820	AISI 304	63008	-

**Disc valve NW50 with end-position locking
and sealing caps with chain**

1 Outlet NW 40 DIN 11851	1.000-3.600	AISI 304	64948	-
2 Outlet NW 50 DIN 11851	1.000-3.600	AISI 304	64945	-
3 Outlet WKN	1.000-3.600	AISI 304	64946	-
4 Outlet Mzr. 32	1.000-3.600	AISI 304	63109	-
5 Outlet Pfälzer 38	1.000-3.600	AISI 304	64947	-

**Disc valve with end-position locking
and sealing caps with chain**

1 NW 25 DIN 11851	630-3.600	AISI 304	66417	-
2 NW 32 DIN 11851	630-3.600	AISI 304	66418	-
3 NW 65 DIN 11851	630-3.600	AISI 304	66235	-
4 NW 80 DIN 11851	1.000-3.600	AISI 304	72747	-
5 RJT 1 1/2"	1.000-3.600	AISI 304	84908	-
6 RJT 2"	1.000-3.600	AISI 304	84909	-

**Disc valve clamp with end-position locking
and stainless steel pincer grip**

1 Clamp 1 1/2"	550-3.600	AISI 304	79567	-
2 Clamp 2"	550-3.600	AISI 304	79568	-
3 Clamp 2 1/2"	550-3.600	AISI 304	79569	-

**Bevel seat valve with sealing cap
and chain**


1 NW 40 DIN 11851	1.000-1.600	AISI 304	81606	-
2 NW 50 DIN 11851	1.000-1.600	AISI 304	80738	-

ACCESSORIES RACKING OUTLET AND BOTTOM OUTLET (SCREW-ON AND SPARE PARTS)



Item	Tank- \emptyset mm	Material	Order No.		
			loose	mounted	
 <p>Ball valves with sealing cap with chain · Cap nut on tank side / outlet AG</p>					
	1 NW 25 DIN 11851	-	AISI 304	66420	-
	2 NW 32 DIN 11851	-	AISI 304	66421	-
	3 NW 40 DIN 11851	-	AISI 304	65797	-
	4 NW 50 DIN 11851	-	AISI 304	65158	-
	5 NW 65 DIN 11851	-	AISI 304	65159	-
	6 NW 80 DIN 11851	-	AISI 304	66413	-
	7 NW 100 DIN 11851	-	AISI 304	66414	-
	8 NW 125 DIN 11851	-	AISI 304	65684	-
	9 MG 90	-	AISI 304	65539	-
	10 Clamp 1 1/2"	-	AISI 304	79571	-
	11 Clamp 2"	-	AISI 304	79572	-
	12 Clamp 2 1/2"	-	AISI 304	79573	-
	13 RJT 1 1/2"	-	AISI 304	84914	-
14 RJT 2"	-	AISI 304	84915	-	
Ball valve NW 40 DIN 11851					
1 Outlet 4/4" S	630-820	AISI 304	86583	-	
2 Outlet 5/4" WG	630-820	AISI 304	81790	-	
3 Outlet 6/4" WG	630-820	AISI 304	86390	-	
Ball valve NW 50 DIN 11851					
1 Outlet 4/4" S	630-820	AISI 304	86584	-	
2 Outlet 5/4" WG	630-820	AISI 304	79309	-	
3 Outlet 6/4" WG	630-820	AISI 304	86391	-	
Swivel armature (without sight glass) · Racking outlet nozzle NW50/NW65 required · For additional Racking outlet (please see page 175)					
	1 On tank side DN 50 Outlet DN 40	1.000-3,600	AISI 304	92769	KA-122A
	2 On tank side DN 50 Outlet DN 50	1.000-3,600	AISI 304	92770	KA-122B
	3 Tankside DN 65 Outlet DN 50	1.000-3,600	AISI 304	92771	KA-122C
Sight glass (with safety grid)					
	1 DN 40	1.000-3,600	AISI 304	84151	-
	2 DN 50	1.000-3,600	AISI 304	84140	-
To Racking outlet drilled hole 48 mm · FO, FS-MO, AS-MO, MS-MO, RS-MO, RA-MO					
	Flap valve Gr. 37	630-3,600	AISI 304	60802	KA-120I
To Racking outlet drilled hole 53 mm (optionals)					
	Angled flap valve Gr. 37	630-3,600	AISI 304	81746	KA-121I
Racking valve for flap valve Gr. 37					
	1 Outlet NW 40 DIN 11851				
	2 Outlet NW 50 DIN 11851	630-3,600	AISI 304	64955	-
	3 Outlet WKN	630-3,600	AISI 304	64954	-
	4 Outlet Mzr. 32	630-3,600	AISI 304	64956	-
	5 Outlet Pfälzer 38	630-3,600	AISI 304	64957	-
		630-3,600	AISI 304	64958	-

Sampling

ACCESSORIES SAMPLING (WELD-ON PIECES)


Item	Tank- \varnothing mm	Material	Order No.	Order No.	
			loose	mounted	
 <p>To sampling · FO, F01, F02</p> <hr/> <p>Weld-on thread</p>					
	1 NW 10 DIN 11851	630–2,000	AISI 304	-	PE-100A
	2 NW 20 DIN 11851	630–2,000	AISI 304	-	PE-100E

ACCESSORIES SAMPLING (SCREW-ON AND SPARE PARTS)



Item	Tank- \varnothing mm	Material	Order No.	Order No.	
			loose	mounted	
 <p>To Sampling · FO, F01, F02, FS-M0, AS-M0, MS-M0, RS-M0, RA-M0</p> <hr/> <p>Sampling tap with cap nut</p>					
	1 NW 10 DIN 11851	630–2,000	AISI 304	64949	-
	2 NW 20 DIN 11851	630–2,000	AISI 304	65583	-
	1 For sampling tap NW 10 / 1/2"	-	-	45506	-
	2 For sampling tap NW 20	-	-	84712	-
 <p>To sampling · FS-M0-8B</p> <hr/> <p>Sampling tap with cap nut NW 20 DIN 11851</p>					
		1,000–1,600	AISI 304	79362	-
	<p>Sparkling wine sampling device</p> <ul style="list-style-type: none"> · Suited for 0.75 liter bottles · Including hose pipes for the foam-less sampling 	1,000–1,600	AISI 304	86727	-

Fill level indication

ACCESSORIES FILL LEVEL INDICATION (WELD-ON PIECES)

Item	Tank-ø	Material	Order No.	Order No.
	mm		loose	mounted
 To fill level · FO, F02				
	Weld-on thread NW 10 DIN 11851	630–2,000	AISI 304	-

ACCESSORIES FILL LEVEL INDICATION (SCREW-ON AND SPARE PARTS)

Item	Tank-ø	Material	Order No.	Order No.	
	mm		loose	mounted	
 To fill level · FO, F01, F02					
	Fill level indicator NW 10 · Weld-on thread NW 10 and fastening points · Connection valve NW 10 DIN 11851 · Acrylic glass clear-view pipe NW 10 · Stainless steel protection strip with liter scale				
1 Up to 999 liter tank capacity	550– 820	AISI 304	-	FS -130G	
2 Up to 4,999 liter tank capacity	1,000–2,000	AISI 304	-	FS -130H	
3 Up to 10,000 liter tank capacity	1,600–2,000	AISI 304	-	FS -130I	
4 Up to 15,200 liter tank capacity	1,800–2,000	AISI 304	-	FS -130K	
5 Up to 999 liter tank capacity	550– 820	AISI 304	FSA*	-	
6 Up to 4,999 liter tank capacity	1,000–2,000	AISI 304	FSA*	-	
7 Up to 10,000 liter tank capacity	1,600–2,000	AISI 304	FSA*	-	
8 Up to 15,200 liter tank capacity	1,800–2,000	AISI 304	FSA*	-	
*When ordering fill level indicators loose without tank, please include the order no. each tank type and content					
 Fill level indicator NW 20 · Weld-on thread NW20 and fastening points · Connection valve NW 20 DIN 11851 · Acrylic glass clear-view pipe NW 20 · Stainless steel protection strip with liter scale					
	1 Up to 4,999 liter tank capacity	1,000–1,800	AISI 304	-	FS-130R
	2 Up to 10,000 liter tank capacity	1,600–2,000	AISI 304	-	FS-130W
	3 Up to 15,200 liter tank capacity	1,800–2,000	AISI 304	-	FS-130X
Sealing kit for connection valve					
1 NW 10 / 1/2"	-	-	45504	-	
2 NW 20	-	-	84713	-	
Connction valve					
1 NW 10	-	-	64065	-	
2 1/2"	-	-	63190	-	
Drain nut for connection valve					
	-	-	81614	-	

ACCESSORIES LEVEL INDICATION (SCREW-ON AND SPARE PARTS)

Item	Tank- \emptyset mm	Material	Order No. loose	Order No. mounted
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To fill level

· FS-MO, AS-MO, MS-MO, RS-MO, RA-MO,
RS-MO-Q, RA-MO-Q

**Fill level indicator NW 10**

· Weld-on thread NW10 and fastening points
· Sight glass valve NW10 DIN11851
· Acrylic glass clear-view pipe NW10
· Stainless steel protection strip
with liter scale

1	Up to 999 liter tank capacity	820–1,000	AISI 304	FSA*	FS -130G
2	Up to 4,999 liter tank capacity	820–2,000	AISI 304	FSA*	FS -130H
3	Up to 10,000 liter tank capacity	1,400–1,600	AISI 304	FSA*	FS -130I
4	Up to 20,000 liter tank capacity	1,800–3,600	AISI 304	FSA*	FS -130K
5	Up to 50,000 liter tank capacity	2,000–3,600	AISI 304	FSA*	FS -130P
6	Up to 100,000 liter tank capacity	2,000–3,600	AISI 304	FSA*	FS -131Z

* When ordering a fill level indicator "loose" please also mention the type of tank and the tank's capacity along with the order no.

**Fill level indicator NW 20**

· Weld-on thread NW20 and fastening points
· Sight glass valve NW20 DIN11851
· Acrylic glass clear-view pipe NW20
· Stainless steel protection strip
with liter scale

1	Up to 999 liter tank capacity	820–1,000	AISI 304	-	FS -130S
2	Up to 4,999 liter tank capacity	820–2,000	AISI 304	-	FS -130R
3	Up to 10,000 liter tank capacity	1,400–2,600	AISI 304	-	FS -130W
4	Up to 20,000 liter tank capacity	1,800–3,600	AISI 304	-	FS -130X
5	Up to 50,000 liter tank capacity	2,000–3,600	AISI 304	-	FS -130U
6	Up to 100,000 liter tank capacity	2,000–3,600	AISI 304	-	FS -130Z

Fill level indicator NW 20

· Calibratable* with millimeter

1	Up to 999 liter tank capacity	820–1,000	AISI 304	-	FS -130L
2	Up to 4,999 liter tank capacity	820–2,000	AISI 304	-	FS -130M
3	Up to 10,000 liter tank capacity	1,400–2,600	AISI 304	-	FS -130N
4	Up to 20,000 liter tank capacity	1,800–3,600	AISI 304	-	FS -130O
5	Up to 33,000 liter tank capacity	2,000–3,600	AISI 304	-	FS -130Q

* Note the information regarding additional costs for tanks with a level indicator that can be calibrated on page 195

Macrolon tube for fill level indicator**NW 10 (surcharge)**

1	Up to 999 liter tank capacity	820–1,000	macrolon	-	MCR-101
2	Up to 4,999 liter tank capacity	820–2,000	macrolon	-	MCR-102
3	Up to 10,000 liter tank capacity	1,400–2,000	macrolon	-	MCR-103

Genuine glass pipe for fill level indicator**NW 20 (surcharge)**

1	Up to 4,999 liter tank capacity	820–1,400	glass	-	EGR -202
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To fill level

· FS-MO-8B

Fill level indicator NW 10

· With liter scale with pressure-resistant
fabric tube
· Closed version

1	Up to 4,999 liter tank capacity	1,000–1,400	AISI 304	-	FS -131H
2	Up to 10,000 liter tank capacity	1,600	AISI 304	-	FS -131I

Temperature measurement

ACCESSORIES TEMPERATURE MEASUREMENT (WELD-ON PIECES)

For local temperature regulation

· F0, FS-MO, AS-MO, MS-MO, RS-MO, RA-MO, RS-MO, RS-MO-Q, RA-MO-Q



Positioning

T1 = Front left, beside level indicator (not for 900x1,400 mm, 1,100x1,600 mm and juice extractor sieves)

T2 = In a central position at the back

T3 = At the back 45° left

T4 = Long side front left (only RS-MO / RA-MO, only for connection position C1–C4)

T5 = Long side at the back right (only RS-MO / RA-MO, only for connection position C5–C8)

T6 = Front right beside level indicator, level indicator offset to the left (not for 900x1,400 mm, 1,100x1,600 mm and juice extractor sieves)

T7 = Front right beside level indicator, level indicator at standard position


(not for tanks with only one stainless steel sheet and juice extractor sieves)

Height always according to position standard temperature measurement



Item	Tank- \emptyset mm	Material	Order No. mounted
Possible choices			
T1 = Weld-on gland NW10 DIN 11851		AISI 304	TS1A
T1 = Drilled hole \emptyset 13 mm		AISI 304	TS1B
T1 = Drilled hole \emptyset 18 mm	820–2,000	AISI 304	TS1C
T1 = Weld-on gland NW20 DIN 11851	+ Rectangular tanks	AISI 304	TS1D
T2 = Weld-on gland NW 10 DIN 11851		AISI 304	TS2A
T2 = Drilled hole \emptyset 13 mm	820–2,000	AISI 304	TS2B
T2 = Drilled hole \emptyset 18 mm	+ Rectangular tanks	AISI 304	TS2C
T3 = Weld-on gland NW 10 DIN 11851		AISI 304	TS3A
T3 = Drilled hole \emptyset 13 mm		AISI 304	TS3B
T3 = Drilled hole \emptyset 18 mm	820–2,000	AISI 304	TS3C
T4 = Weld-on gland NW 10 DIN 11851		AISI 304	TS4A
T4 = Drilled hole \emptyset 13 mm		AISI 304	TS4B
T4 = Drilled hole \emptyset 18 mm	Rectangular tanks	AISI 304	TS4C
T5 = Weld-on gland NW 10 DIN 11851		AISI 304	TS5A
T5 = Drilled hole \emptyset 13 mm		AISI 304	TS5B
T5 = Drilled hole \emptyset 18 mm	Rectangular tanks	AISI 304	TS5C
T6 = Weld-on gland NW 10 DIN 11851		AISI 304	TS6A
T6 = Drilled hole \emptyset 13 mm		AISI 304	TS6B
T6 = Drilled hole \emptyset 18 mm	1,000–2,000	AISI 304	TS6C
T6 = Weld-on gland NW 20 DIN 11851	+ Rectangular tanks	AISI 304	TS6D
T7 = Weld-on gland NW 10 DIN 11851		AISI 304	TS7A
T7 = Drilled hole \emptyset 13 mm		AISI 304	TS7B
T7 = Drilled hole \emptyset 18 mm	820–2,000	AISI 304	TS7C
T7 = Weld-on gland NW 20 DIN 11851	+ Rectangular tanks	AISI 304	TS7D

Due to technical reasons the position of the connection can differ in some cases.


ACCESSORIES TEMPERATURE MEASUREMENT (WELD-ON PIECES)

Item	Tank- \emptyset mm	Material	Order No.		
			loose	mounted	
To temperature measurement · FO, FS-MO, AS-MO, MS-MO, RS-MO, <u>RA-MO, RS-MO, RS-MO-Q, RA-MO-Q</u>					
	Bi-metal dial thermometer 100 mm \emptyset · Measuring range -20°C to +60°C · Weld- on thread NW 10 DIN 11851				
	1 Incl. threaded sleeve, L= 125 mm	820-3,600	AISI 304	-	TM -140C
	2 Incl. threaded sleeve, L= 250 mm	820-3,600	AISI 304	-	TM -140D
Bi-metal dial thermometer 100 mm \emptyset · Measuring range in °C and °Fahrenheit · Welded-on thread NW 10 DIN 11851 · Incl. threaded sleeve, L= 125 mm					
	820-3,600	AISI 304	-	TM -140E	
To Temperature measurement <u>· FS-MO-1B, FS-MO-3B, FS-MO-8B</u>					
Bi-metal dial thermometer 100 mm \emptyset · Measuring range in -20°C bis +60°C · Incl. threaded sleeve to thermometer					
	630-3,000	AISI 304	-	TM -140F	



ACCESSORIES TEMPERATURE MEASUREMENT (SCREW-ON AND SPARE PARTS)

Item	Tank- \emptyset mm	Material	Order No.		
			loose	mounted	
To temperature measurement · FO, FS-MO, AS-MO, MS-MO, RS-MO, <u>RA-MO, RS-MO, RS-MO-Q, RA-MO-Q</u>					
	Bi-metal dial thermometer 100 mm \emptyset · Measuring range -20°C to +60°C				
	1 For threaded sleeve, L= 125 mm	820-3,600	AISI 304	63887	-
	2 For threaded sleeve, L= 250 mm	820-3,600	AISI 304	83975	-
Bi-metal dial thermometer 100 mm \emptyset · Measuring range in °C and °Fahrenheit · For threaded sleeve, L= 125 mm					
	820-3,600	AISI 304	73558	-	
	Threaded sleeve to thermometer				
	1 L= 125 mm	820-3,600	AISI 304	64071	-
	2 L= 250 mm	820-3,600	AISI 304	83976	-

ACCESSORIES MANHOLE, MASH DOORS AND BOTTOM OUTLETS (WELD-ON PIECES)






Item	Tank- \varnothing	Material	Order No.	Order No.	
	mm		loose	mounted	
Instead of mash door					
· FO-M					
	Mash door with hinged door				
	· Surcharge to FO-M				
	· Open towards the outside				
	· The door is left hinged				
	· Lateral bottom outlet neck NW50 DIN 11851				
	· Elevated box-shaped legs for discharge height 580 mm				
	1 For \varnothing 1,000 to 1,400 mm	1,000	AISI 304	-	ML -110M
	· W = 420 mm x H = 310 mm	1,200	AISI 304	-	ML -110M
		1,400	AISI 304	-	ML -110M
	2 For \varnothing 1,600 mm to 2,000 mm	1,600	AISI 304	-	ML -110M
· W = 530 mm x H = 400 mm	1,800	AISI 304	-	ML -110M	
	2,000	AISI 304	-	ML -110M	

ACCESSORIES MANHOLE, MASH DOORS AND BOTTOM OUTLETS (SCREW-ON AND SPARE PARTS)

Item	Tank- \varnothing	Material	Order No.	Order No.
	mm		loose	mounted
Sealings				
· FS-MO, AS-MO, MS-MO, RS-MO, RA-MO				
	Sealing for slipping over manhole			
	1 420 x 320 mm	820–3,600	-	79028
	2 320 x 250 mm	820	-	81485
	3 340 x 440 mm	1,000–3,600	-	81353
	Sealing for glueing into manhole			
	1 420 x 320 mm	820–2,000	-	60786
	2 320 x 250 mm	820	-	62593
Sealing for glueing into mash door				
1 310 x 420 mm	1,000–2,000	-	72174	-
2 400 x 530 mm	1,000–2,000	-	82649	-
Glue Terokal 58 gr.	-	-	65389	-

Legs

ACCESSORIES LEGS (WELD-ON PIECES)

Item	Tank- \emptyset mm	Material	Order No.	Order No.	
			loose	mounted	
Tank legs					
· FO, FS-MO, MS-MO					
	1 Short version standard -100 mm	820-2,000	-	FA -030B	
	2 Long version standard +92 mm	820	-	FA -030C	
	3 Long version standard +219 mm	1,000	-	FA -030C	
	4 Long version standard +176 mm	1,200	-	FA -030C	
	5 Long version standard +168 mm	1,400	-	FA -030C	
	6 Long version standard +138 mm	1,600	-	FA -030C	
	7 Long version standard +136 mm	1,800	-	FA -030C	
	8 Long version standard +96 mm	2,000	-	FA -030C	
	9 Short version standard -100 mm	2,200-3,000	-	FA -030B	
	10 Long version standard +100 mm	2,200-3,000	-	FA -030C	
Tank legs					
· RS-MO					
	1 Short version standard -100 mm	900 x 1,400	-	FA -030B	
	2 Long version standard +156 mm	-1,500 x 2,000	-	FA -030C	
	3 Long version standard +156 mm	900 x 1,400	-	FA -030C	
	4 Long version standard +156 mm	1,100 x 1,600	-	FA -030C	
	5 Long version standard +107 mm	1,300 x 1,800	-	FA -030C	
Tank legs					
· RS-MO-Q					
1 Short version standard -100 mm	1,400 x 1,400	-	-	FA -030B	
2 Long version standard +156 mm	1,400 x 1,400	-	-	FA -030C	
Special leg lengths on request in increments of approx 100 mm					
Footplate for on-site dowelling	-	AISI 304	-	-	
	PE-base for transportation and storage	820	PE	66186	FA -030E
		1,000	PE	66187	FA -030E
		1,200	PE	66188	FA -030E
· FD 240 liter					
	Transportation base on rolls				
	· Heightening H = + approx. 160 mm	-	PE	77400	-
	Storage rack for tanks with flat bottom				
	· BO, UF, BD				
		440	AISI 304	97177	-
		550	AISI 304	97186	-
		630	AISI 304	96396	-
		820	AISI 304	97196	-
		1,000	AISI 304	97197	-
	1,200	AISI 304	97205	-	

ACCESSORIES LEGS (SCREW-ON AND SPARE PARTS)

Item	Tank- \emptyset mm	Material	Order No. loose	Order No. mounted
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Special discharge height
· FD-MT, FD-IT, FD-MÚ, FD-DF, FD-MBT,
FD-MK, FD-MKEH



Special discharge height leg extensions
· Discharge height from 600 mm to 1,000 mm
in increments approx. 100 mm

1,600–2,800	-	-	FA-030S
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Special discharge height
· FO-M

Special discharge height leg extensions
· Discharge height from 600 mm to
1,000 mm in increments approx. 100 mm
(Design: box-shaped legs)

1 Tank- \emptyset 1,000 mm–1,400 mm	1,000–1,400	-	-	FA-030T
2 Tank- \emptyset 1,600 mm–2,000 mm	1,600–2,000	-	-	FA-030U

Height adjustment for tank legs
· FO, FS-M0



Height adjustment for tank legs
· Levelling range of adjustable feet for tank legs
· M20 min. 55 mm–max. 100 mm
· M24 min. 60 mm–max. 130 mm
· M30 min. 80 mm–max. 170 mm (welded to foot plate)
· M36 min. 90 mm–max. 210 mm (welded to foot plate)

1 Set= 3 pieces per tank M20	1,000–1,200	-	46127	-
2 Set= 6 pieces per tank M20	1,400–1,600	-	46125	-
3 Set= 6 pieces per tank M24	1,800–2,000	-	46128	-
4 Set= 8 pieces per tank M24	2,200–2,800	-	46129	-
5 Set= 8 pieces per tank M30	2,800–3,200	-	-	FA- 040A
6 Set= 10 pieces per tank M30	2,600–3,600	-	-	FA- 040B
7 Set= 12 pieces per tank M30	3,200–3,600	-	-	FA- 040C
8 Set= 14 pieces per tank M30	3,200–3,600	-	-	FA- 040D
9 Set= 16 pieces per tank M30	3,600	-	-	FA- 040E
10 Set= 10 pieces per tank M36	3,200	-	-	FA- 040F
11 Set= 12 pieces per tank M36	3,200–3,600	-	-	FA- 040G
12 Set= 14 pieces per tank M36	3,600	-	-	FA- 040H
13 Set= 16 pieces per tank M36	3,600	-	-	FA- 040I

Height adjustment for tank legs
· RS-M0, RS-M0-Q


1 Set= 4 pieces per tank M20	-	-	46126	-
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Height adjustment for tank legs
· FS-M0-8B



1 Set= 6 pieces per tank M20	1,000–1,600	-	46125	-
2 Set= 8 pieces per tank M24	1,800–2,200	-	46129	-

Pipes


ACCESSORIES PIPES (WELDED-ON PIECES)

Item	Tank- \varnothing mm	Material	Order No.	Order No.
			loose	mounted
To cleaning				
· FS-M0, RS-M0				
	Cleaning pipe			
	· Drawn down to operating height			
	· Cleaning spray head, perforation 360 ° with clip fastener			
	· Connection DIN 11851 at tank front side			
	· H = + approx. 150 mm			
	Spray head NW 25			
	· Flow rate at 1.0 bar ~ 11 m ³ / h			
	· Flow rate at 2.5 bar ~ 17 m ³ / h			
	Spray head DN 40			
	· Flow rate at 1.0 bar ~ 11 m ³ / h			
· Flow rate at 1.0 bar ~ 19 m ³ / h				
Spray head DN 50				
· Flow rate at 1.0 bar ~ 28 m ³ / h				
· Flow rate at 2.5 bar ~ 42 m ³ / h				
1 DN 25 to 10,000 liter tank capacity	1,000–2,000	AISI 304	-	RL-025A
2 DN 40 to 10,000 liter tank capacity	1,000–2,400	AISI 304	-	RL-040A
3 DN 40 to 20,000 liter tank capacity	1,800–2,400	AISI 304	-	RL-040B
4 DN 40 to 50,000 liter tank capacity	2,200–2,800	AISI 304	-	RL-040C
5 DN 50 to 10,000 liter tank capacity	1,000–3,600	AISI 304	-	RL-050A
6 DN 50 to 20,000 liter tank capacity	1,800–3,200	AISI 304	-	RL-050B
7 DN 50 to 50,000 liter tank capacity	2,200–3,600	AISI 304	-	RL-050C
8 DN 50 to 125,000 liter tank capacity	3,000–3,600	AISI 304	-	RL-050D
Spray head, detachable from outside				
1 NW 40	1,000–3,600	AISI 304	-	RL -041A
2 NW 50	1,000–3,600	AISI 304	-	RL -051A
Connection from cleaning pipe to fill level indicator				
· H = + approx. 50 mm	1,000–3,600	AISI 304	-	VL -050A
Connection from cleaning pipe to filler neck with spray head NW 20				
· H = + approx. 50 mm	1,000–3,600	AISI 304	-	VL -050B
To filling				
· FS-M0, RS-M0				
Filling pipe NW 50				
· Drawn off to operation height				
· Connection NW 50 DIN 11851				
· H = + approx. 150 mm				
1 Up to 10,000 liter tank capacity	1,000–2,600	AISI 304	-	BF -100A
2 Up to 20,000 liter tank capacity	1,600–3,200	AISI 304	-	BF -200B
3 Up to 50,000 liter tank capacity	2,200–3,600	AISI 304	-	BF -400D
4 Up to 125,000 liter tank capacity	3,000–3,600	AISI 304	-	BF -500E

ACCESSORIES PIPES (WELDED-ON PIECES)

Item	Tank- \emptyset mm	Material	Order No.		
			loose	mounted	
To ventilation					
· FS-MO-8B					
<hr/>					
Ventilation pipe NW25					
· Drawn off to operation height					
· Connection NW25 DIN 11851					
· H = + approx. 150 mm					
	1,000–1,600	AISI 304	-	EL-100A	
<hr/>					
To inundation					
· FD-MT, FD-MK, FD-MKEH					
<hr/>					
Inundation pipe NW50					
· Drawn off to operating height					
· With self-rotating sprinkling system					
· Connection thread NW50 DIN 11851					
	1 Up to 10,000 liter tank capacity	1,600–2,400	AISI 304	- ÜF -1	
	2 Up to 20,000 liter tank capacity	2,000–2,800	AISI 304	- ÜF -2	
	3 Up to 30,000 liter tank capacity	2,400–2,800	AISI 304	- ÜF -3	
<hr/>					
Flooder removable from outside					
	-	-	-	AE-MT1	
<hr/>					
To inundation					
· FD-IT, FD-MBT					
<hr/>					
Inundation pipe NW50					
· Drawn off to operation height					
· With two self-rotating sprinkling system					
· Connection thread NW50 DIN 11851					
	1 Up to 10,000 liter tank capacity	1,600–2,400	AISI 304	- ÜF -4	
	2 Up to 20,000 liter tank capacity	2,000–2,800	AISI 304	- ÜF -5	
	3 Up to 30,000 liter tank capacity	2,400–2,800	AISI 304	- ÜF -6	
<hr/>					
Flooder removable from outside					
	-	-	-	AE-MT2	
<hr/>					
To double jackets					
· FS-MO / AS-MO, RS-MO / RA-MO, RS-MO-Q / RA-MO-Q					
<hr/>					
Double jacket piping					
	· Each 1 supply line and 1 return line (without cap), pulled up at height tank top				
	· 1–2 drainage options, with cap in the inlet and return pipe				
		1,000–3,600	AISI 304	-	-
	· Individual double jackets are connected in parallel with fixed piping in supply and return lines	900x1,400–1,500x2,000	AISI 304	-	-
	1,400 x 1,400	AISI 304	-	-	

ACCESSORIES PIPES (SCREW-ON AND SPARE PARTS)

Item	Tank- \emptyset mm	Material	Order No.	
			loose	mounted
Armature for ventilation pipe				
· FS-MO-8B				
<hr/>				
Sparkling wine armature with bevel seat gate valve NW 25 DIN 11851				
	· Left: block valve NW10 DIN 11851 with manometer, incl. connection NW20 with sealing cap fro nitrogen supply			
	· Right: safety valve (working pressure 8.0 bar)			
	1,000–1,600	AISI 304	-	SA-100A

Stirring device connections, flanges and supplementary threads

STIRRING DEVICE CONNECTIONS, FLANGES AND SUPPLEMENTARY THREADS (WELD-ON PIECES)

Item	Tank- \varnothing mm	Material	Order No.	Order No.
			loose	mounted
Stirring device connection, slanted welding				
	Stirring device connection, slanted welding			
	1 NW40	1,000–3,600	AISI 304	-
2 NW50	1,000–3,600	AISI 304	-	KA-121N
Instead of stirring device connection				
AG 37 W 47 x 1/9 "				
· S0-Z, R0-Z				
Stirring device connection neck				
1 External thread NW40 DIN 11851	820–1,200	AISI 304	-	RW-160B
2 External thread NW50 DIN 11851	820–1,200	AISI 304	-	RW-160C
3 External thread 40 Macon	820–1,200	AISI 304	-	RW-160D
4 Without stirring device connection neck	820–1,200	AISI 304	-	RW-160E
To stirring device				
	Stirring device flange on the side			
	· For standard seal flange stirring device mounted on the side of the tank shell			
· For stirring angle 30°–45°, with reinforcement ring, flange and fastening bolts				
· Flange is inclined inwards to avoid air				
1 Flange-DN65	1,000–3,600	AISI 304	-	FL-065A
2 Flange-DN80	1,000–3,600	AISI 304	-	FL-080A
3 Flange-DN100	1,000–3,600	AISI 304	-	FL-100A
4 Flange-DN150	1,000–3,600	AISI 304	-	FL-150A
5 Flange-DN200	1,000–3,600	AISI 304	-	FL-200A
6 Flange-DN250	1,000–3,600	AISI 304	-	FL-250A
	Stirring device flange at tank top			
	· For standard stirring device vertical at tank top, for upright standing stirring device, with reinforcement ring and fastening bolts			
1 Flange-DN150	1,600–3,600	AISI 304	-	FZ- 150A
2 Flange-DN200	1,600–3,600	AISI 304	-	FZ- 200A
3 Flange-DN250	1,600–3,600	AISI 304	-	FZ- 250A
Stirring device on request under specification of the necessary process data				
Weld-on gland				
	Weld-on gland horizontally			
	· Weld-on gland horizontally at tank shell (from NW40 upwards with reinforcement plate)			
· DIN 11851 or Clamp DIN 32676 / DIN 11864				
1 NW 10	820–3,600	AISI 304	-	SH -010A
2 NW 20	820–3,600	AISI 304	-	SH -020A
3 NW 25	820–3,600	AISI 304	-	SH -025A
4 NW 32	820–3,600	AISI 304	-	SH -032A
5 NW 40	820–3,600	AISI 304	-	SH -040A
6 NW 50	820–3,600	AISI 304	-	SH -050A
7 NW 65	820–3,600	AISI 304	-	SH -065A
8 NW 80	820–3,600	AISI 304	-	SH -080A
9 NW 100	1,000–3,600	AISI 304	-	SH -100A
10 NW 125	1,000–3,600	AISI 304	-	SH -125A
11 NW 150	1,000–3,600	AISI 304	-	SH -150A

STIRRING DEVICE CONNECTIONS, FLANGES AND SUPPLEMENTARY THREADS (WELD-ON PIECES)

Item	Tank- \varnothing mm	Material	Order No. loose	Order No. mounted
Weld-on gland vertically				
· Weld-on gland vertically at the tank top or tank bottom				
· DIN 11851 or Clamp DIN 32676 / DIN 11864				
1 NW 20	820-3,600	AISI 304	-	SV-020A
2 NW 25	820-3,600	AISI 304	-	SV-025A
3 NW 32	820-3,600	AISI 304	-	SV-032A
4 NW 40	820-3,600	AISI 304	-	SV-040A
5 NW 50	820-3,600	AISI 304	-	SV-050A
6 NW 65	820-3,600	AISI 304	-	SV-065A
7 NW 80	820-3,600	AISI 304	-	SV-080A
8 NW 100	1,000-3,600	AISI 304	-	SV-100A
9 NW 125	1,000-3,600	AISI 304	-	SV-125A
10 NW 150	1,000-3,600	AISI 304	-	SV-150A




Adapter nozzle

- For double jacket connection G1" male thread
 - Adapter with connection G1" female thread
- | | | | | |
|---------------------|---|----------|-------|---|
| 1 Outlet 1/2" AG | - | AISI 304 | 93298 | - |
| 2 Outlet 3/4" AG | - | AISI 304 | 93300 | - |
| 3 Outlet clamp DN25 | - | AISI 304 | 66702 | - |
| 4 Outlet NPT | - | AISI 304 | 83672 | - |



Control modes, automation, mash and juice extraction

CONTROL MODES, AUTOMATION, MASH AND JUICE EXTRACTION (WELD-ON PIECES)

Item	Order No.
	mounted
<p>Automatic temperature regulation with target indicator and actual indicator</p> <ul style="list-style-type: none"> · Mash heating: Desired start temperature for fermentation – insert target value "Heating". The heating switches itself off automatically when target value is reached. · Mash cooling: In order to avoid exceeding the desired fermentation temperature insert target value "cooling". The cooling switches itself on automatically via a solenoid valve and cools the mash down until the desired fermentation temperature is either reached or maintained. · Version including solenoid valves · For connection to locally available warm water / cold water source <p>1 For FD-MT, FD-IT, FD-DF, SD-MGRL, FD-MBT 2 For FD-MÜ</p>	DMS -1 DMS -2
	PSD- 1
<p>Pneumatic slide feed proportioning</p> <ul style="list-style-type: none"> · With inching function, manual control element mounted on tank · The compressor's pressurised air must be prepared with an air preparation unit! · We recommend the following air preparation units: <ul style="list-style-type: none"> FESTO FRC-1/2-D-MIDI-A (Order No. 159591) SMC AC40A-F04DE <p>· FD-MTTS, FD-MTAS, FD-ITTS, FD-ITAS, FD-MÜTS, FD-MÜAS, FD-DFTS, FD-DFAS</p>	
	WP -100A WP -100B
<p>Pump with regulation for juice pumpover</p> <ul style="list-style-type: none"> · Permanently installed rotary pump on stainless steel console with stainless steel covering · Delivery volume 10.0 cbm / h · Delivery height 14.0 m (1.4 bar) · Power 1.1 kW · Tension 400.0 V · Complete pipe installation for juice pumpover with disc valve NW 50 DIN 11851 for locking and disc valve NW 50 DIN 11851 for extraction (on the pressure side) · Complete pipe installation for juice extraction connection with locking disc valve NW 50 DIN 11851, sight glass and disc valve NW 50 DIN 11851 for extraction (pressureless) · Pump and interval time controllable <p>1 For FD-MT, FD-IT 2 For FD-MÜ</p>	



CONTROL MODES, AUTOMATION, MASH AND JUICE EXTRACTION (WELD-ON PIECES)

Item

Order No.

mounted

**Juice extractor sieves**

- With large surface (900 mm high)
- Easily removable
- Material AISI 304
- Juice extraction NW 50 DIN 11851
- For FD-MT, FD-IT, FD-MÜ, FD-DF, FO-M for diameter 1,600–3,000 mm
- 1 Up to 3,850 liter tank capacity – 1 sieve
- 2 Up to 7,800 liter tank capacity – 2 sieves
- 3 Up to 15,000 liter tank capacity – 3 sieves
- 4 Up to 20,000 liter tank capacity – 4 sieves
- 5 Up to 25,000 liter tank capacity – 5 sieves
- 6 Up to 30,000 liter tank capacity – 6 sieves

Ventilation via fill level indicator
(fill level indicator required)

ESS -1
ESS -2
ESS -3
ESS -4
ESS -5
ESS -6

Juice extractor sieves

- With large surface (650 mm high)
- Easily removable
- Material AISI 304
- Juice extraction NW 50 DIN 11851
- For FO-M for diameter 1,000–1,800 mm
- 1 Up to 3,850 liter tank capacity – 1 sieve
- 2 Up to 7,800 liter tank capacity – 2 sieves
- 3 Up to 15,000 liter tank capacity – 3 sieves
- 4 Up to 20,000 liter tank capacity – 4 sieves

Ventilation via fill level indicator
(fill level indicator required)

ESS -7
ESS -8
ESS -9
ESS -10

**Grape seed discharge**

- An additional seed collector collects the seeds in a slot in the sandwich bottom.
- From there, the seeds are released via a ball valve DN 65 as necessary
- Für FD-MTAK, FD-MTAS, FD-MÜAK, FD-MÜAS

KF -1

**Pressure inundation system**

- Four removable, individually lockable spray valves are laterally arranged on the tank.
- They serve for the mixing of the mash by air impulses.
- 1 For FD-MT, FD-IT
- 2 For FD-MÜ

DFS -1
DFS -2

**Manhole**

- 420x320 mm LW
- Complete with door and electric fuse (electrical installation on site)
- For FD-MT

ML-110A

Manhole

- 420x320 mm LW
- Door with bow and hand wheel with electric fuse
- For SD-MGRL

ML-110S

Pinch bars

- Vertically moulded on the sides of the tank shell, for better mixing
- For FD-MBT
- 1 Up to 10,000 liter tank capacity
- 2 Up to 20,000 liter tank capacity
- 3 Up to 30,000 liter tank capacity

BS-100A
BS-100B
BS-100C

Hinged door (hinged upwards)

- Instead of standard version with left hinged door
- For FD-MTTK, FD-MTAK, FD-ITTK, FD-ITAK, FD-MÜTK, FD-MÜAK, FD-DFTK, FD-DFAK

ML-1100

CONTROL MODES, AUTOMATION, MASH AND JUICE EXTRACTION (WELD-ON PIECES)

Item

Order No.

mounted

**Connection pipe**

- For pump (inlet side) to sight glass valve of the fill level indicator with gate valve for air dosage (possible only in addition to pump and fill level indicator)

LG-100A

Maintenance unit

- For mobile plunger, FD-MT, FD-IT
- Parker G ½"

90476

**PE grape tipping tube**

- Capacity 800 liter
- Dimensionally stable due to compound walls with stabilising funnels outside
- Inside with smooth walls
- No rips, no dirty angles, perfectly hygienic
- Easy cleaning, also outside
- Tilttable from all four sides (with forklift with rotating tyres)
- Stackable (filled: two tubs on top of each other at a time; empty: endless)
- Dark green, food safe PE-plastic (recyclable)

10002

**Cover hood**







- Made of food safe canvas

10006



Insulation, tank approval, tank labelling, additional costs for modification

ACCESSORIES (MISCELLANEOUS)

Item	Tank- \emptyset mm	Material	Order No. loose	Order No. mounted
Insulation				
	Neoprene sleeve			
1 For UF fermentation and storage barrel 15 liter	-	-	94137	-
2 For UF fermentation and storage barrel 30 liter	-	-	94130	-
3 For UF fermentation and storage barrel 60 liter	-	-	94131	-
	Seal welded insulation			
· Completely insulated tank				
· Insulation material mineral wool / armaflex				
· Casing with stainless steel sheet, AISI304, marbled outside / IIIc				
· Lengthwise and crosswise seal welded joints	1,000–3,000	-	-	ISO-100A
	Riveted / screwed insulation			
· Completely insulated tank				
· Insulation material mineral wool / armaflex				
· Casing with stainless steel sheet, AISI304, marbled outside / IIIc				
· Rivetted and screwed lengthwise and crosswise joints	1,000–3,000	-	-	ISO-200A
	Stainless steel console			
· For mounting a maintenance walkway				
· Statics of the entire plant is carried out by structural engineers on site				
	1,000–3,600	AISI 304	-	LS-100A
	Tank labelling			
Sticker for tank labelling	820–3,600	-	83978	-
Inspection costs ATEX				
· Incl. documentation per tank variant	-	-	00038	-
Inspection costs for calibratable level indicator				
· Incl. documentation	-	-	00039-01	-
· Costs for Office of Weights and Measures	-	-	00039-02	-
	Tank approval			
· For pressure tanks in accordance with the guideline for pressure devices 2014 / 68 / EU				
TÜV-test with documentation				
1 For each Tank	1,000–3,000	-	TÜV-001	-
2 One only for each entire order	1,000–3,000	-	TÜV-002	-
Additional costs for modification				
In case of variations from the listed version (plus additional costs of the structural element)	350–820	-	00024	-
	1,000–3,000			
	900 × 1,400–1,500 × 2,000			
	1,400 × 1,400	-	00019	-

Fine print

Delivery ex works / ex warehouse carriage forward, delivery costs on request. In case of orders up to a net value of 25.00 Euro we charge a service fee of 4.00 Euro plus VAT.

Shipping may require a crate to prevent damages in transit.

This non-returnable packaging costs:

Tank capacity up to 999 liter: 5 % of the net list price + VAT.

Tank capacity from 1,000 liter upwards: 3 % of the net list price + VAT.

Subject to technical changes. Dimensions and capacities listed non-binding. In case of sale are not known – please request them.

Dimensions and technical layout are subject to the conventional production tolerance.

It is necessary to follow the instruction manuals, particularly the intended use of the product, the spatial limits and other important instructions.

Layout and outfit in compliance with our high Speidel standards, see catalogue descriptions.

If not specified otherwise, our tanks are meant for the installation inside of a building (inside installation) and to be used for stainless steel resistant mediums with a density of 1,1 kg/dm³ and an operating temperature of +5 to +40°celsius.

We are certified to the guidelines for pressure devices 2014 / 68 / EU.

Machines in compliance with machinery guideline 2006 / 42 / EG.

We reserve the right to equivalent and professional adaptations.

Our General Terms and Conditions apply (to be viewed on our website www.speidel-behaelter.de).

Industrial, local parameters or rules need to be considered and observed.



Sustainability



We have always seen sustainability and environmental compatibility as a natural part of our mission and responsibility towards our customers and the environment. This is evident in the containers we manufacture, in the supply chains, in the production process and in our handling of resources.



We therefore source most of our primary materials from Germany. This means reliable sources of supply and short delivery routes with the best quality.



We avoid unnecessary welds in the design of our containers and their equipment. For example, the man-hole, ever-full rim and outlet bead are formed seamlessly from the starting material. This makes them very precise, hygienic and also environmentally friendly. This is because every weld seam requires grinding, polishing or pickling.

Every avoidance of a weld seam is therefore a sign of quality and in combination with our smooth surfaces, which can be cleaned almost without chemicals, this is a real contribution to the protection of our environment.

We cover 25 % of our electricity requirements from our own generation. With our photovoltaic system, we produce a total of 670,000 kWh of electricity and thus avoid approximately 270 tons of CO₂ annually. The remaining part of our electricity requirements comes from renewable energy sources and is 100 % CO₂-free green electricity.

First and foremost, we do everything we can to make our containers as durable as possible. Because what lasts a long time doesn't need to be replaced, and that saves raw materials and energy. That is our understanding of sustainability.



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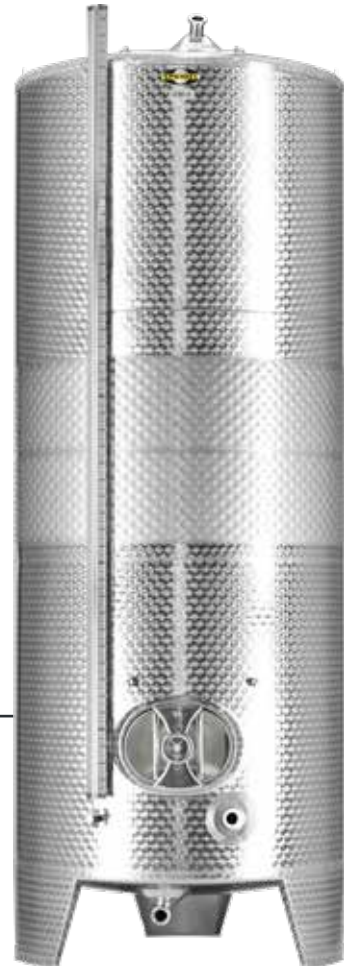
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