

Yeast plant (propagation and storage)

Yeast plant including

Propagation

- Egg
- 205-litre vessel
- 704-litre vessel
- 4925 litre vessel

Yeast storage

- 3 cylindro-conical tanks of 49 hl each
- 1 round bottom vessel (111 hl)

Built by Ellinghaus

Fermentation tanks 10 hl

Full stainless steel – Cylindro-conical

2 cooling zones (1 on body and 1 on conus)

- Usefull capacity : 10 hl
- Total volume : 12,5 hl
- Insulation : 80 mm
- Working pressure : 3 bar

Equiped with:

- CIP ball
 - Sample tap
 - Manhole
 - Electrovalve for glycol
 - PT 100 temperature probe
 - Pressure relief system & anti-vacuum
 - Bubbling unit
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20 hl iso fermenters Kaspar Schulz

5 fermenters built by Kaspar Schulz

Overall dimensions :

- Height 3174 mm
- Diameter 1495 mm

Total tank volume : 2416 liters

Net volume : 2000 liters (20 hl)

Isobarometric vessel : 3 bar pressure

Insulation (100 mm)

3 glycol cooling jacket

Tanks built between 2012 and 2018

Fermentation vessel (20 hl) isobarometric

2 fermentation vessels from Ifind

Built in 2020

2 glycol cooling zones

3 bar pressure

Raking system

3 cylindro conical vessels 3 X 110 hl

- 3 cylindro conical vessels
- Stainless steel (304) tanks
- Atmospheric pressure
- Glycol cooling zone (45 litres)
- Built by Ziemann and CTRA (France)
- Total capacity of each tank : 11.000 litres

The tanks were originally designed for yeast storage but can be used as fermentation atmospheric vessels

- 1 tank standing on feet with agitator
- 1 tank without feet, without agitator
- 1 tank without feet, with agitator

Agitators can be removed if the tanks are to be used as fermenters

Fermentation tanks 5 à 50 hl

- from 5 to 50 hl

110 hl iso fermentation tanks

Working pressure : 3 bar

18 tanks available

Full stainless steel – Cylindro conical

H : 6.380 mm – Ø : 2.060 mm

120 HL FERMENTATION TANKS

7 isobarometric fermenters

Built by SPAW-TREX (Poland) in 2016

Total volume: 16,547 liters

Useful volume: 12,000 liters (120 hl)

Insulated tanks (100 mm polyurethane foam)

3 glycol cooling jackets

Pressure of the vessel : 1,2 bar

Overall dimensions :

- Height : 7025 mm
- Diameter : 2500 mm

Fermentation vessel (300 hl)

Fermentation vessel

Gross capacity 300 hl

3 glycol cooling zones (1 on the conus, 2 on the side)

Insulated

CIP ball

Security device: anti-vacuum, overpressure

Dimensions :

- Overall diameter : 3800 mm
- Overall height : 7100 mm
- Weight : 3000 Kg

Fermentation tanks (9 x 300

hl)

Fermentation vessels

Made by Holvrieka in 1997

Gross capacity : 300 hl

Pression : 1 bar (testée à 1,3 bar)

Standing on 4 feet

3 cooling zones (2 on the side, one on the conus)

Insulation :

- Conus : insulated with PU foam and covered
- Side : insulated with PU foam, not covered

Dimensions :

- height : ~ 7.500mm, Ø : ~2.900mm

9 vessels available

Fermentation tanks 878 hl

Outdoor fermenters Built by GROSS

- Total volume : 878 hl
- Net volume for lagering : 840 hl
- Net volume for fermentation : 725 hl
- Tank pressure : 2,6 bar (test pressure)
- 4 cooling zones :
 - 3 on the side : 3,1 m² + 11,2 m² + 11,2 m²
 - 1 on the conus : 3 m²

Designed to be cooled with NH₃. Can work with glycol too

Insulated with 100 mm

Fermentation tanks 1250 hl (13 tanks)

Fermentation tanks

Built by Ellinghaus

4 glycol cooling zones

Working pressure: 1 bar

13 tanks available

Fermentation tanks 1522 hl

Built by Gjettermann & Nielsen (Denmark)

8 tanks available

- Gross capacity : 1522 hl
 - Net capacity : 1350 hl
 - Tank working pressure : 0,8 bar
 - 3 cooling zones (NH3 cooling)
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Fermentation vessels from Holvrieka

Stainless steel 1.4301

1700 hl (gross capacity)

Glycol cooling : 6 zones

Working pressure : 1 bar

Insulated with 130 mm PU

Empty weight : 13.000 kg

Total height : 13.000 mm

Diameter : 4100 mm

4 tanks available

Fermentation tanks 2065 hl

Built by Gjettermann & Nielsen (Denmark)

12 tanks available

- Gross capacity : 2065 hl
- Tank working pressure : 0,8 bar
- 3 cooling zones (NH3 cooling)

Bright Beer Tank (BBT) 40 hl

Full stainless steel with usefull capacity of 40 hl (total : 45 hectoliters)

Working pressure : 2 bar

Built in Europe in 2020

72 HL BRIGHT BEER TANK

isobarometric bright beer tank

Built by DELLA TOFFOLA in 2003

Total volume : 7200 litres (72 hl)

Insultated tanks (120 mm)

1 glycol cooling jacket

Pressure of the vessel : 6 bar

2 outlet (lower and upper drainage)

Manhole door

Overall dimensions :

- Height : 4906 mm
- Diameter : 1900 mm
- Weight : 2300 Kg

BRIGHT BEER TANK (120 HL)

Bright beer tank

Full stainless steel

Capacity : 120 hectoliters

Tank pressure : 2 bar

Glycol cooling zone

CIP ball (DN 40)

Beer outlet DN 40

Sample tap

Manhole door

Over pressure and anti vacuum device

Indoor bright beer tanks 314 hl

Stainless steel tanks on feet
4 tanks available

- Volume : 314 hectoliters
- Working pressure : 1,5 bar
- Equiped with washing ball and manhole.
- Weighing cell on feet.

Indoor bright beer tanks 646 hl

Stainless steel tanks on feet
5 tanks available

- Volume : 646 hectoliters
 - Working pressure : 1,5 bar
 - Equiped with washing ball and manhole.
 - Weighing cell on feet.
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Indoor bright beer tanks 888 hl

*Stainless steel tanks on feet
3 tanks available*

- Volume : 888 hectoliters
 - Working pressure : 1,5 bar
 - Equiped with washing ball and manhole.
 - Weighing cell on feet.
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6 STAINLESS STEEL FERMENTATION TANKS FOR WINE

6 stainless steel fermenters

Built by SPEIDEL

- 2 x 10,000 L with external pipe for cooling (recirculation) (Ø 160 cm – H 565 cm)
- 3 x 10,000 L with double jacket (Ø 160 cm – H 565 cm)
- 1 x 15,000 L with double jacket (Ø 185 cm – H 650 cm)

Free-standing tanks with :

- Manhole door
- Exterior level
- Temperature sensor
- Sample intake
- 2 valves for emptying the tank (from the bottom or from

the top)