We can deal with pressure

» 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!

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

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

- 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 (for the installation of the sampling taps)

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 ø 48 mm (to hold flap valve or weld-on thread NW 50 DIN 11851)

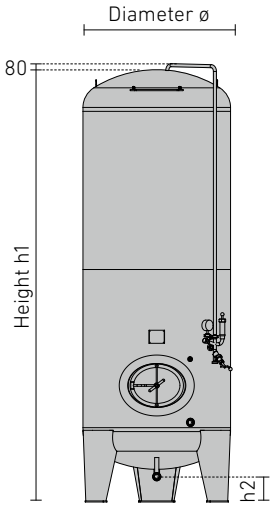
BOTTOM OUTLET

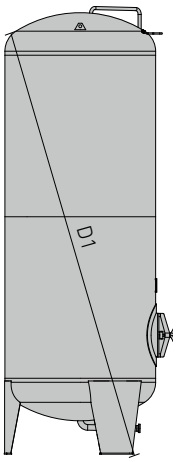
- Vaulted, stable tank bottom, in bottom centre with forward drawn discharge pipe and outlet with thread NW 50 DIN 11851

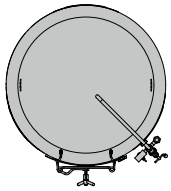
SET-UP EXAMPLE FOR PRESSURE TANK FOR SPARKLING WINE FS-MO-8B

	Item	Order No.
	**Stainless steel pressure tank FS-MO-140-8B-5200 litres** › h1 = 4,172 mm, H_{ges} = 4,172 mm (h1) + 150 mm (cleaning pipe) + approx. 100 mm (height compensation) = 4,422 mm › Standard equipment as on page 125	FS-MO-140-5200-8B
	**Sampling (page 175)** › With sampling tap NW 20 DIN 11851	65583
	**Racking outlet (page 171)** › Welded gland with thread NW 50 DIN 11851 › With bevel seat valve NW 50 DIN 11851 on request	KA-120D 80738
	**Bottom outlet (page 171)** › With disc valve NW 50 DIN 11851	64945
	**Cleaning pipe (page 184)** › Removable cleaning spray head NW 40, H = + 150 mm › Perforation 360 ° with clip fastener › Including spray head holder with cleaning pipe pulled down to operating height	RL-40A
	**Pipes (page 184)** › Ventilation pipe: stainless steel pipeline NW 25 pulled down to operating height, connection NW 25 DIN 11851 › Safety fittings consisting of pressure manometer, spring-loaded safety valve, nitrogen transfer and bevel seat valve DN 25 DIN 11851	EL-100A SA-100A
	**Heating and cooling jacket (page 130)** › Double jacket B 4,0 m^2 with welded gland thread G 1" for the connection to available warm water / cold water source › Version 1, layout 78, connection position A1	1A1
	**Temperature measurement (page 178)** › Bi-metal dial thermometer ø 100 mm, measuring range - 20 °C to + 60 °C › Length = 125 mm › Including welded-on sleeve for thermometer › Including adapter	TM-140F 84379
	**Fill level (page 176)** › Mounted fill level indicator NW 10 DIN 11851 with litre scale › Closed version – connection between fill level indicator and cleaning pipe	FS-130I
	**Adjustable feet (page 182)** › With adjustable feet for tank legs (H = + approx. 100 mm)	46125
	TÜV-fees (fees for German Technical Control Board) including technical approval and documentation	TÜV-001

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	Order No.
litres	mm	mm	mm	mm	mm	
1,000	1,000	1,955	225	1,000	2,030	FS-MO-100- 1000-8B
1,200	1,000	2,205	225	1,250	2,250	FS-MO-100- 1200-8B
1,400	1,000	2,455	225	1,500	2,480	FS-MO-100- 1400-8B
1,600	1,000	2,705	225	1,750	2,720	FS-MO-100- 1600-8B
1,800	1,000	2,955	225	2,000	2,950	FS-MO-100- 1800-8B
2,000	1,000	3,205	225	2,250	3,190	FS-MO-100- 2000-8B
2,150	1,000	3,455	225	2,500	3,430	FS-MO-100- 2150-8B
1,500	1,200	2,057	225	1,000	2,170	FS-MO-120- 1500-8B
1,800	1,200	2,307	225	1,250	2,390	FS-MO-120- 1800-8B
2,100	1,200	2,557	225	1,500	2,610	FS-MO-120- 2100-8B
2,400	1,200	2,807	225	1,750	2,840	FS-MO-120- 2400-8B
2,600	1,200	3,057	225	2,000	3,070	FS-MO-120- 2600-8B
2,900	1,200	3,307	225	2,250	3,310	FS-MO-120- 2900-8B
3,200	1,200	3,557	225	2,500	3,540	FS-MO-120- 3200-8B
2,200	1,400	2,172	225	1,000	2,350	FS-MO-140- 2200-8B
2,600	1,400	2,422	225	1,250	2,560	FS-MO-140- 2600-8B
3,000	1,400	2,672	225	1,500	2,780	FS-MO-140- 3000-8B
3,400	1,400	2,922	225	1,750	3,000	FS-MO-140- 3400-8B
3,700	1,400	3,172	225	2,000	3,230	FS-MO-140- 3700-8B
4,100	1,400	3,422	225	2,250	3,460	FS-MO-140- 4100-8B
4,500	1,400	3,672	225	2,500	3,690	FS-MO-140- 4500-8B
4,900	1,400	3,922	225	2,750	3,930	FS-MO-140- 4900-8B
5,200	1,400	4,172	225	3,000	4,160	FS-MO-140- 5200-8B
3,000	1,600	2,277	225	1,000	2,520	FS-MO-160- 3000-8B
3,500	1,600	2,527	225	1,250	2,720	FS-MO-160- 3500-8B
4,000	1,600	2,777	225	1,500	2,930	FS-MO-160- 4000-8B
4,500	1,600	3,027	225	1,750	3,150	FS-MO-160- 4500-8B
5,000	1,600	3,277	225	2,000	3,370	FS-MO-160- 5000-8B
5,500	1,600	3,527	225	2,250	3,600	FS-MO-160- 5500-8B
6,000	1,600	3,777	225	2,500	3,820	FS-MO-160- 6000-8B
6,500	1,600	4,027	225	2,750	4,060	FS-MO-160- 6500-8B
7,000	1,600	4,277	225	3,000	4,290	FS-MO-160- 7000-8B
10,000	1,600	5,777	225	4,500	5,740	FS-MO-160- 10000-8B

» 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.

APPLICATION RANGE (PRESSURELESS)

› Fermentation
› Maturation
› Storage
› Mixing
› Processes

Ideal for
› Wine
› Juice
› Must
› Spirits
› Non-alcoholic beverages
› Alcoholic beverages

STANDARD EQUIPMENT FOR BLACK EYE

› Tank shell and tank bottom made of AISI 304 stainless steel, surface IIId (2R), marbled outside
› Tank top made of AISI 316 stainless steel, surface IIId (2R), marbled outside
› DOM NW400 centered in the middle og the tank top with flap lid with venting nozzle NW50 DIN 11851
› Free-standing base tank on three welded-on legs

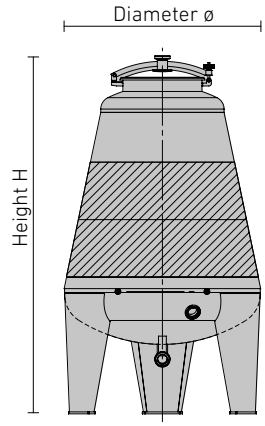
SAMPLING
› Weld-on thread NW 10 DIN 11851 with sealing cap (for the installation of sampling tap)

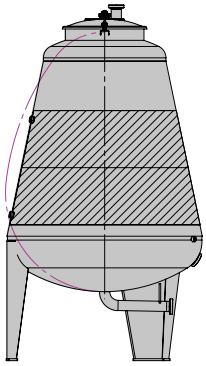
RACKING OUTLET
› Weld-on thread NW50 DIN 11851

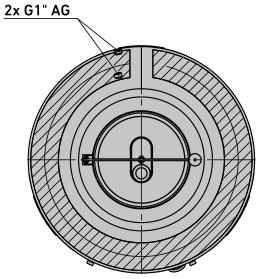
TEMPERATURE MEASUREMENT
› Weld-on thread NW10 DIN 11851

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	Capacity	ø	Height H	Discharge Height h2	Order No.
litres	hl	mm	mm	mm	
625	6.25	1,000	1,829	278	FS-MO-100-S V1147
1,000	10.00	1,200	2,022	286	FS-MO-120-S V1179