

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, Sealing: NBR

Fill level

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

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, Sealing: NBR

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)
- Sealing: natural rubber
- 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 	FD-MK-240-7400
	<p>Sampling (page 181)</p> <ul style="list-style-type: none"> · With sampling tap NW 10 DIN 11851 	64949
	<p>Racking outlet (page 176)</p> <ul style="list-style-type: none"> · Welded gland with thread NW 50 DIN 11851 · With ball valve NW 50 DIN 11851 	KA-120D
	<p>Fill level (page 182)</p> <ul style="list-style-type: none"> · Mounted fill level indicator NW 10, without scale 	FS-130I
	<p>Juice total outlet / -filling (page 176)</p> <ul style="list-style-type: none"> · With ball valve NW 65 DIN 11851 	65159
	<p>Temperature measurement (page 184)</p> <ul style="list-style-type: none"> · Bi-metal dial thermometer ø 100 mm, measuring range - 20 °C to + 60 °C 	TM-140C
	<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 	1B1
	<p>Adjustable feet (page 188)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (H = + approx. 100 mm) 	46129

DIMENSIONS OF RED WINE MASH FERMENTATION TANK FD-MK

