









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