

Over 100 years of experience in oak barrel production

Faßfabrik Georg Speidel
Offendingen / Tübingen



» 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.

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.



Combines the advantages
of wood and stainless steel

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

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 litres 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 litres 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: FD-MKEHTK: 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

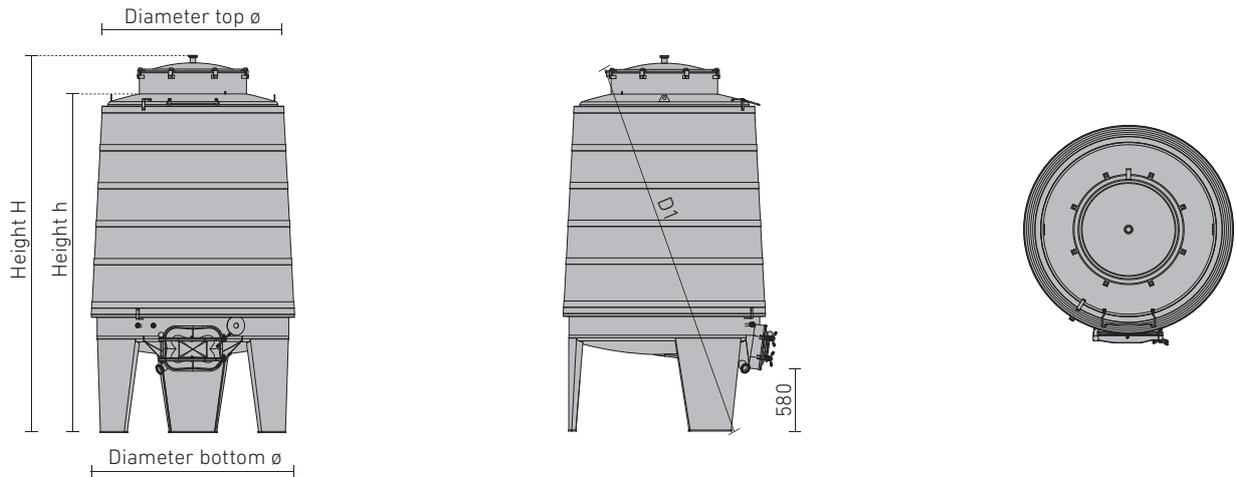
- › Significant improvement in quality due to the combination of oak timber and stainless steel
- › Unique matched joint of oak timber and stainless steel in typical Speidel quality



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 litres</p> <p>› h = 3,204 mm, H = 3,575 mm, $H_{ges} = 3,575 \text{ mm (H)} + \text{approx. } 100 \text{ mm (height compensation)} = 3,675 \text{ mm}$ › Standard equipment as on page 119</p> | <p>FD-MKEHTK-180-5300</p> |
|  | <p>Sampling (page 175)</p> <p>› With sampling tap NW 10 DIN 11851</p> | <p>64949</p> |
|  | <p>Racking outlet (page 171)</p> <p>› With mounted flap valve Gr. 37</p> | <p>KA-120I</p> |
|  | <p>Fill level (page 176)</p> <p>› Mounted fill level indicator NW 10, without scale</p> | <p>FS-130I</p> |
|  | <p>Juice total outlet / -filling (page 171)</p> <p>› With ball valve NW 65 DIN 11851</p> | <p>65159</p> |
|  | <p>Temperature measurement (page 178)</p> <p>› Bi-metal dial thermometer ø 100 mm, measuring range -20 °C to +60 °C</p> | <p>TM-140C</p> |
|  | <p>Two juice extractor sieves with large surface (page 189)</p> <p>› Easily removable › With juice extraction at tank shell NW 50 DIN 11851 › Ball valve NW 50 DIN 11851</p> | <p>ESS-2 65158</p> |
|  | <p>Juice pumpover (page 184)</p> <p>› 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>ÜF-1 65158</p> |
|  | <p>Adjustable feet (page 182)</p> <p>› With adjustable feet for tank legs (H = + approx. 100 mm)</p> | <p>46128</p> |

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



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

