










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>	FD-MKEHTK-180-5300
	<p>Sampling (page 175)</p> <p>› With sampling tap NW 10 DIN 11851</p>	64949
	<p>Racking outlet (page 171)</p> <p>› With mounted flap valve Gr. 37</p>	KA-120I
	<p>Fill level (page 176)</p> <p>› Mounted fill level indicator NW 10, without scale</p>	FS-130I
	<p>Juice total outlet / -filling (page 171)</p> <p>› With ball valve NW 65 DIN 11851</p>	65159
	<p>Temperature measurement (page 178)</p> <p>› Bi-metal dial thermometer ø 100 mm, measuring range -20 °C to +60 °C</p>	TM-140C
	<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>	ESS-2 65158
	<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>	ÜF-1 65158
	<p>Adjustable feet (page 182)</p> <p>› With adjustable feet for tank legs (H = + approx. 100 mm)</p>	46128