










SET-UP RED WINE MASH TANK / VARIABLE CAPACITY STORAGE TANK FO-M

Item		Order No.
	<p>Red wine mash tank / variable capacity storage tank FO-M-140-2200 liter</p> <ul style="list-style-type: none"> · h1 = 2,010 mm, H = 2,556 mm, · $H_{\text{compl.}} = 2,556 \text{ mm (H)} + \text{approx. } 100 \text{ mm (height compensation)} = \text{approx. } 2,656 \text{ mm}$ · Standard equipment as on page 77 	FO-140 V0135
	<p>Sampling (page 179)</p> <ul style="list-style-type: none"> · With weld-on thread NW 10 DIN 11851 · With sampling tap NW 10 DIN 11851 	PE-100A 64949
	<p>Racking outlet (page 175)</p> <ul style="list-style-type: none"> · With mounted flap valve Gr. 37 	KA-120I
	<p>Fill level (page 180)</p> <ul style="list-style-type: none"> · With weld-on thread NW 10 DIN 11851 · Mounted fill level indicator NW 10 	FS-130A FS-130H
	<p>Bottom outlet (page 175)</p> <ul style="list-style-type: none"> · With disc valve NW 50 DIN 11851 	65158
	<p>Temperature measurement (page 182)</p> <ul style="list-style-type: none"> · Bi-metal dial thermometer $\varnothing 100 \text{ mm}$, measuring range $-20 \text{ }^{\circ}\text{C}$ to $+60 \text{ }^{\circ}\text{C}$ · Threaded sleeve with locking screw and cap nut NW 10 DIN 11851 	TM-140C
	<p>Heating and cooling jacket (page 130)</p> <ul style="list-style-type: none"> · Double jacket shape A2 2.0 m^2 with welded gland thread G 1" for connection to available warm water / cold water source · Version 1, connection position A2 	1A2
	<p>Juice extractor sieve with large surface (page 193)</p> <ul style="list-style-type: none"> · Easily removable · With juice extraction on tank shell NW 50 DIN 11851 · With ball valve NW 50 DIN 11851 	ESS-7 65158
	<p>Adjustable feet (page 186)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (H = + approx. 100 mm) 	46125