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Stainless Steel Ss 1bbl 3bbl 5bbl Conical Beer Fermenter

304 stainless steel beer fermentation tank, Conical fermenter tank. 1 bbl 2 bbl 3 bbl Volume. With dimple jacket.



Stainless Steel 10bbl 15bbl Conical Beer Fermenter

The craft beer fermentation tank is mainly used to inoculate the yeast after cooling down the wort to provide a suitable environment for the conversion of maltose into alcohol. The beer fermentation tank is equipped with a cooling jacket, which can be used for temperature control, cooperate with the hop dry injection port, CIP tank washing device, sampling valve



Stainless steel ss 1bbl 3bbl 5bbl conical beer fermenter

Short Description:

304 stainless steel beer fermentation tank, Conical fermenter tank. 1 bbl 2 bbl 3 bbl Volume. With dimple jacket.

- Material: 304 Stainless steel
- Volume: 1BBL to 60BBL 100L-8000L
- Pressure: 2-3 bar

The conical fermenter also known as stainless steel conical fermentation tank, conical beer fermenter, primary fermenter or uni tanks, Fermentation is the process during which the yeast transforms the wort into beer.

The conical fermenter can be individually temperature controlled through cooling jackets and are mostly equipped with accessories such as over pressure and under pressure valve, CIP cleaning jet, sanitary sample valve, manhole,etc

The fermentation process of beer is the normal life activity of beer yeast using the fermentable substances in the wort under certain conditions, and the product of its metabolism is the desired product beer.

Feature of conical fermenter

- *360 degree rotating spray ball
- *CIP Lines
- *Tri-clamp butterfly valve for CIP
- *Pressure Relief/Vacuum Valve
- *Rotating Racking Arm with butterfly Valve
- *Tri-clamp Butterfly for Drain
- *Thermometer Thermowell Sample Valve
- *Duel zone cooling jacket (for big size)

PRODUCT NAME	BEER FERMENTER
Volume	1BBL To 60BBL 100L -8000L
Material	EN 1.4301, T304
Pressure	2-3 bar
Surface Finish	Mirror polish or Satin polish



stainless steel 10bbl 15bbl conical beer fermenter

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Beer fermentation tank also called conical fermentation tank, Is made of stainless steel 304, come with cooling jacket and PU insulation.

Tank shape: dish top and conical bottom. All Beer fermentation tank with a 20-30% Head Space.

Features of beer tank

- 1.Shadow less Manway: side manway or top manway
- 2.360 degree rotating spray ball
3. CIP Lines
4. Tri-clamp butterfly valve for CIP
5. Pressure Relief/Vacuum Valve
6. Rotating Racking Arm with butterfly Valve
7. Tri-clamp Butterfly for Drain
8. Thermometer
9. Thermowell
10. Sample Valve
11. Duel zone cooling jacket

We have fermentation tank from 1 bbl up to 60 bbl, From 100 Liter up to 10000 Liter

PRODUCT NAME	BEER FERMENTER
Volume	1BBL To 60BBL 100L -8000L
Material	EN 1.4301, T304
Pressure	2 bar
Surface Finish	Mirror polish or Satin polish
Jacket	Dimple Jacket



stainless steel 10bbl 15bbl conical beer fermenter

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Volume	1BBL To 60BBL 100L -8000L
Material	EN 1.4301, T304
Pressure	2 bar
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