



STAINLESS STEEL PRODUCTS





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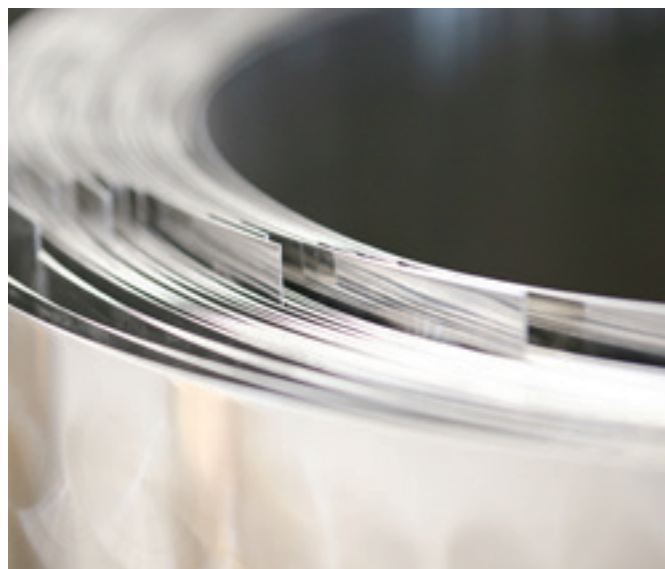
BEER TANKS AND OTHER
PRODUCTS



TRADITION AND DEVELOPMENT ARE OUR DRIVING FORCE

- › An almost 30-year-old tradition of producing and developing stainless steel equipment
- › Location: Žalec industrial zone, Slovenia
- › Core activity: production of stainless steel equipment for wine production, fruit processing, edible oil production and distilling
- › Recognition of the Zottel company and trademark worldwide





OUR PRODUCTS ARE AESTHETICALLY AND TECHNOLOGICALLY PERFECTED

- › All products are manufactured from stainless steel sourced in Europe
- › Extremely long lifespan
- › Main advantages: sustainability, reliability, aesthetics



WE ARE ALWAYS AVAILABLE TO OUR PARTNERS

- › Quick response to the partners' current needs
- › Professional and individual approach
- › High adaptability to the needs and wishes of our partners
- › Long-term cooperation

01



OPEN WINE TANKS with welded legs

- » Stainless Steel AISI 304 (1.4301)
- » Mirror polished inside (BA/IIIId)
- » Circle polished outside



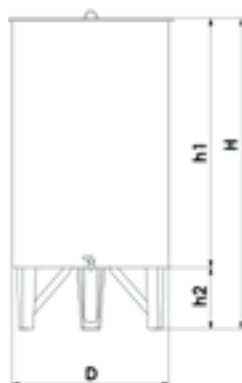
1.1 Tanks with one outlet

Standard equipment

- › welded legs
- › tap ½"
- › floating lid
- › anti-dust cover

Additional equipment

- › floating lid with gasket, air pump and vent valve (from 70 L)



Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	Code
12	232	460	320	140	01012L
16	232	530	390	140	01016L
30	316	700	450	250	01030L
50	316	900	650	250	01050L
60	316	1000	750	250	01060L
70	398	850	600	250	01070L
80	398	945	695	250	01080L
100	398	1100	850	250	010100L
120	476	1000	750	250	010120L
150	476	1095	845	250	010150L
180	476	1250	1000	250	010180L
200	565	1095	845	250	010200L
250	565	1320	1000	320	010250L
300	636	1320	1000	320	010300L1V
380	636	1570	1250	320	010380L1V
500	794	1320	1000	320	010500L1V
600	794	1570	1250	320	010600L1V

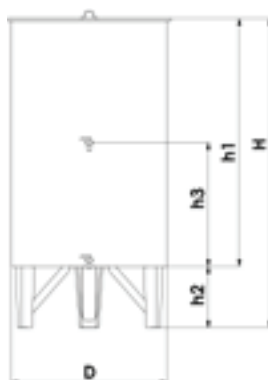
1.2 Tanks with two outlets

Standard equipment

- › welded legs
- › tap ½"
- › sample tap ½"
- › floating lid
- › anti-dust cover

Additional equipment

- › floating lid with gasket, air pump and vent valve



Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Code
300	636	1320	1000	320	500	010300L2V
380	636	1570	1250	320	625	010380L2V
500	794	1320	1000	320	500	010500L2V
600	794	1570	1250	320	625	010600L2V

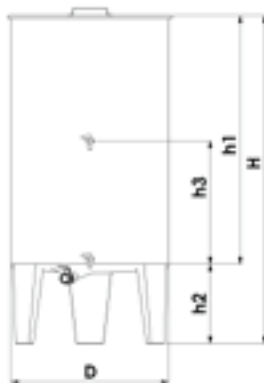
1.3 Tanks with three outlets

Standard equipment

- › welded legs
- › total outlet - ball valve 1"
- › tap 1/2"
- › sample tap 1/2"
- › floating lid
- › anti-dust cover

Additional equipment

- › floating lid with gasket, air pump and vent valve



Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Code
300	636	1320	1000	320	500	010300L3V
380	636	1570	1250	320	625	010380L3V
500	794	1320	1000	320	500	010500L3V
600	794	1570	1250	320	625	010600L3V
800	794	1820	1500	320	750	010800L3V
1100	953	1820	1500	320	750	0101100L4V

1.4 Tanks with four outlets

Standard equipment

- › welded legs
- › total outlet - ball valve 5/4"
- › tap 3/4"
- › partial outlet - ball valve 5/4"
- › sample tap 1/2"
- › floating lid
- › anti-dust cover
- › ladder support

Additional equipment

- › floating lid with gasket, air pump and vent valve
- › lifting arm

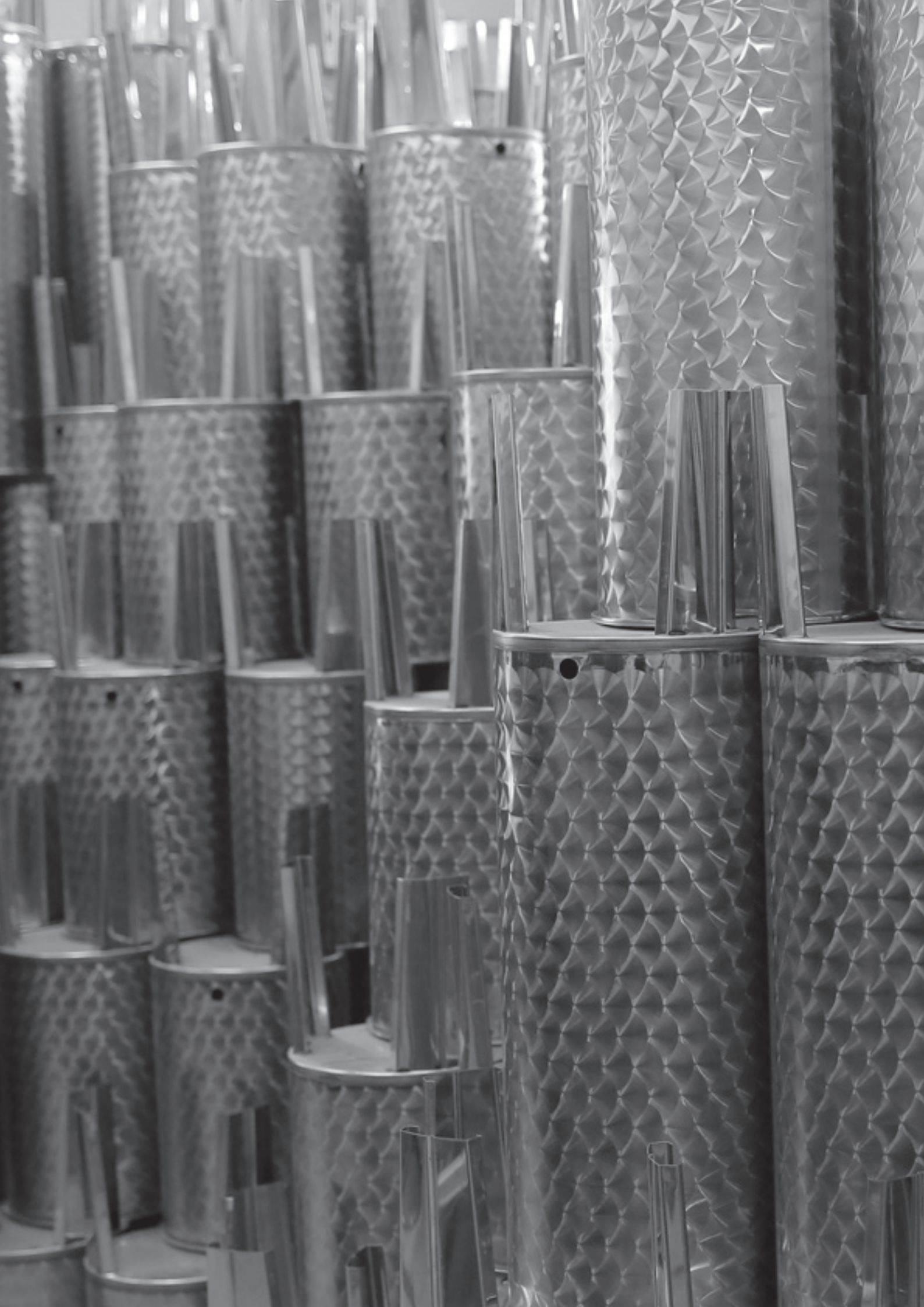


Upper rim is reinforced with a tube which assures excellent robustness.

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Code
1500	1115	1860	1500	360	750	0101500L4V
2000	1275	1860	1500	360	750	0102000L4V
2450	1430	1860	1500	360	750	0102450L4V
2600	1275	2360	2000	360	1000	0102600L4V
3300	1430	2360	2000	360	1000	0103300L4V

Bottom shape for tanks with bottom outlet from 300 L to 1500 L





02



OPEN WINE TANKS

without legs

- » Stainless Steel AISI 304 (1.4301)
- » Mirror polished inside (BA/IIIId)
- » Circle polished outside



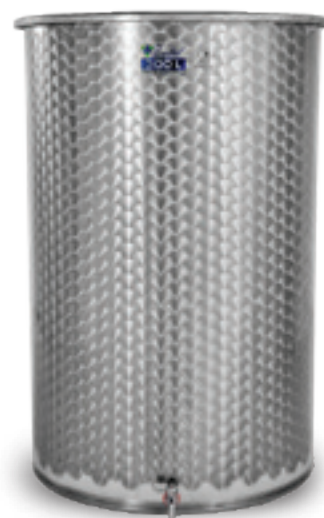
2.1 Tanks with one outlet without legs

Standard equipment

- › tap ½"
- › floating lid
- › anti-dust cover

Additional equipment

- › floating lid with gasket, air pump and vent valve (from 70 L)



Volume in litres	D in mm	H in mm	Code
12	232	320	03012L
16	232	390	03016L
30	316	450	03030L
50	316	650	03050L
60	316	750	03060L
70	398	600	03070L
80	398	695	03080L
100	398	850	030100L
120	476	750	030120L
150	476	845	030150L
180	476	1000	030180L
200	565	845	030200L
250	565	1000	030250L
300	636	1000	030300L1V
380	636	1250	030380L1V
500	794	1000	030500L1V
600	794	1250	030600L1V

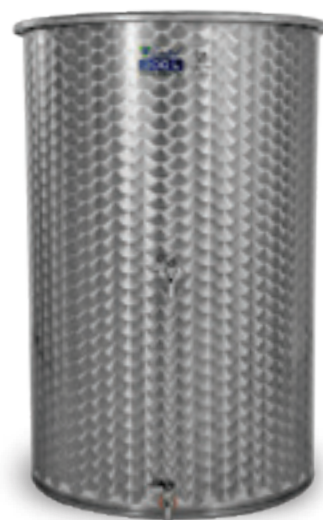
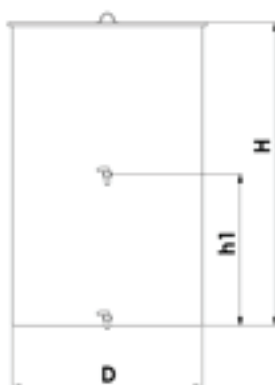
2.2 Tanks with two outlets without legs

Standard equipment

- › tap ½"
- › sample tap ½"
- › floating lid
- › anti-dust cover

Additional equipment

- › floating lid with gasket, air pump and vent valve



Volume in litres	D in mm	H in mm	h1 in mm	Code
300	636	1000	500	030300L2V
380	636	1250	625	030380L2V
500	794	1000	500	030500L2V
600	794	1250	625	030600L2V
800	794	1500	750	030800L2V
1100	953	1500	750	0301100L2V

03



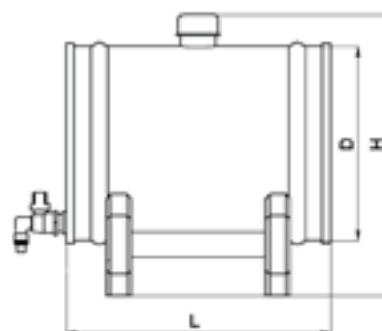
HORIZONTAL TANKS

Tanks are used for storing spirit and for short-term wine storage.

Standard equipment

- › wooden stand with print
- › tap 1/2"
- › chromed cap 5/4"

Volume in litres	D in mm	L in mm	H in mm	Code
12	232	320	330	11L12L
16	232	390	330	11L16L
30	316	450	440	11L30L
50	316	650	440	11L50L



- › Stainless Steel AISI 304 (1.4301)
- › Mirror polished inside (BA/IIIId)
- › Circle polished outside



04



OPEN WINE TANKS with cooling jacket

- » Stainless Steel AISI 304 (1.4301)
- » Mirror polished inside (BA/IIIId)
- » Circle polished outside



4.1 Tanks with one cooling jacket

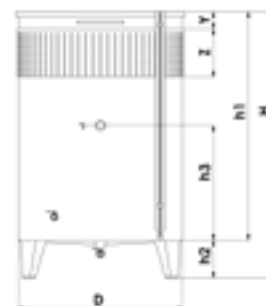
Standard equipment

- › welded legs
- › cooling jacket
- › 2 × fitting ½" for cooling/heating medium
- › total outlet - ball valve 1" (from 300 L to 800 L) or ¾" (from 1100 L)
- › partial outlet - ball valve 1" (from 300 L to 800 L) or ¾" (from 1100 L)
- › sample tap DN15
- › analog thermometer, thermowell (behind)
- › level indicator Ø16 mm
- › floating lid with gasket, air pump and vent valve
- › anti-dust cover
- › ladder support (from 1100 L)

Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap ¾"
- › lifting lugs
- › inox type plate
- › oval or rectangular manway door
- › adjustable feet
- › lifting arm for floating lid

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Y in mm	Z in mm	CJ in m²	Code
300	636	1320	1000	320	500	100	400	0,8	040300L4V
500	794	1320	1000	320	500	100	400	0,9	040500L4V
600	794	1570	1250	320	625	100	400	0,9	040600L4V
800	794	1820	1500	320	750	100	400	0,9	040800L4V
1100	953	1820	1500	320	750	150	400	1,1	0401100L4V
1500	1115	1860	1500	360	750	150	400	1,4	0401500L4V
2000	1275	1860	1500	360	750	150	400	1,5	0402000L4V
2450	1430	1860	1500	360	750	150	400	1,8	0402450L4V
2600	1275	2360	2000	360	1000	150	500	1,9	0402600L4V
3300	1430	2360	2000	360	1000	150	500	2,1	0403300L4V



4.2 Tanks with two cooling jackets

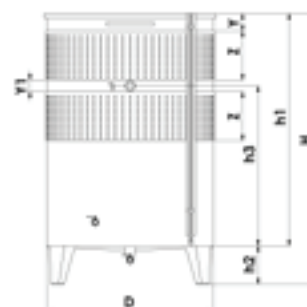
Standard equipment

- › welded legs
- › 2 × cooling jacket
- › 4 × fitting ½" for cooling/heating medium
- › total outlet - ball valve ¾"
- › partial outlet - ball valve ¾"
- › sample tap DN15
- › analog thermometer, thermowell (behind)
- › level indicator Ø16 mm
- › floating lid with gasket, air pump and vent valve
- › anti-dust cover
- › ladder support

Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap ¾"
- › lifting lugs
- › inox type plate
- › oval or rectangular manway door
- › adjustable feet
- › lifting arm for floating lid

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Y in mm	Z in mm	Y1 in mm	CJ in m²	Code
1100	955	1820	1500	320	750	150	320	100	1,8	0501100L4V
1500	1115	1860	1500	360	750	150	320	100	2,2	0501500L4V
2000	1275	1860	1500	360	750	150	320	100	2,4	0502000L4V
2450	1430	1860	1500	360	750	150	320	100	2,7	0502450L4V
2600	1272	2360	2000	360	1000	150	400	100	3,2	0502600L4V
3300	1430	2360	2000	360	1000	150	400	100	3,5	0503300L4V
3850	1275	3360	3000	360	1500	150	620	875	4,8	0503850L4V
4850	1430	3360	3000	360	1500	150	620	875	5,4	0504850L4V



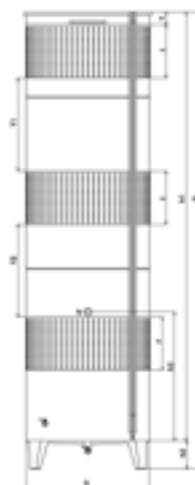
4.3 Tanks with three cooling jackets

Standard equipment

- › welded legs
- › 3 × cooling jacket
- › 6 × fitting 1/2" for cooling/heating medium
- › total outlet - ball valve 5/4"
- › partial outlet - ball valve 5/4"
- › sample tap DN15
- › analog thermometer, thermowell (behind)
- › level indicator Ø16 mm
- › floating lid with gasket, air pump and vent valve
- › anti-dust cover
- › ladder support

Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap 3/4"
- › lifting lugs
- › inox type plate
- › oval or rectangular manway door
- › adjustable feet
- › lifting arm for floating lid



Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	h4 in mm	Y in mm	Z in mm	Y1 in mm	Y2 in mm	CJ in m²	Code
5150	1275	4360	4000	360	1500	280	250	620	360	360	7,2	0505150L4V
5800	1275	4860	4500	360	1500	280	400	620	600	600	7,2	0505800L4V
6400	1430	4360	4000	360	1500	280	250	620	360	360	8,2	0506400L4V
8000	1595	4360	4000	360	1500	280	250	620	360	360	9,0	0508000L4V
10000	1595	5360	5000	360	1500	280	700	620	600	600	9,0	05010000L4V



Winery Šijački, Serbia

05



CLOSED WINE TANKS

- » Stainless Steel AISI 304 (1.4301)
- » Mirror polished inside (BA/IIIId)
- » Circle polished outside



5.1 Tanks with manhole cover

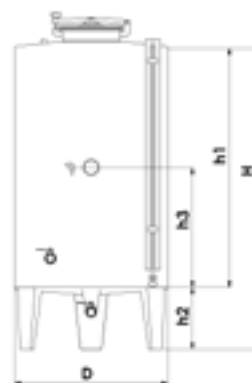
Standard equipment

- › welded legs
- › total outlet - ball valve 1"
- › partial outlet - ball valve 1"
- › sample tap DN15
- › manhole cover Ø385 mm
- › analog thermometer
- › level indicator Ø16 mm
- › 2 × inert gas fitting ½"

Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap ¾"
- › fitting DN50 + cap/vent valve
- › lifting lugs
- › inox type plate
- › rectangular manway door 245 × 310 mm
- › adjustable feet

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Code
300	636	1470	1000	320	500	04Z300L4V
500	794	1470	1000	320	500	04Z500L4V
600	794	1720	1250	320	625	04Z600L4V
800	794	1970	1500	320	750	04Z800L4V



5.2 Tanks with manhole cover and manway door

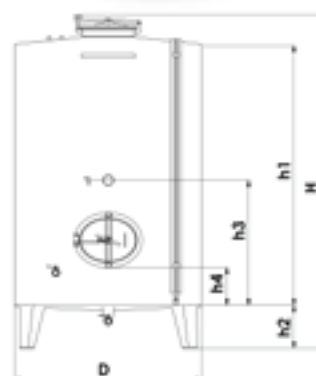
Standard equipment

- › welded legs
- › total outlet - ball valve ¾"
- › partial outlet - ball valve ¾"
- › sample tap DN15
- › oval manway door
- › manhole cover Ø385 mm
- › analog thermometer
- › level indicator Ø16 mm
- › 2 × inert gas fitting ½"
- › ladder support

Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap ¾"
- › fitting DN50 + cap/vent valve
- › lifting lugs
- › inox type plate
- › adjustable feet

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	h4 in mm	Code
1100	953	1970	1500	320	750	280	04Z1100L4V
1500	1115	2010	1500	360	750	280	04Z1500L4V
2000	1275	2010	1500	360	750	280	04Z2000L4V
2450	1430	2010	1500	360	750	280	04Z2450L4V
2600	1275	2510	2000	360	1000	280	04Z2600L4V
3300	1430	2510	2000	360	1000	280	04Z3300L4V
3850	1275	3510	3000	360	1500	280	04Z3850L4V
4850	1430	3510	3000	360	1500	280	04Z4850L4V
5150	1275	4510	4000	360	2000	280	04Z5150L4V
5800	1275	5010	4500	360	2000	280	04Z5800L4V
6400	1430	4510	4000	360	2000	280	04Z6400L4V
8000	1595	4320	4000	360	1500	280	04Z8000L4V
10000	1595	5320	5000	360	1500	280	04Z10000L4V



06



CLOSED WINE TANKS with cooling jacket

- » Stainless Steel AISI 304 (1.4301)
- » Mirror polished inside (BA/IIIId)
- » Circle polished outside



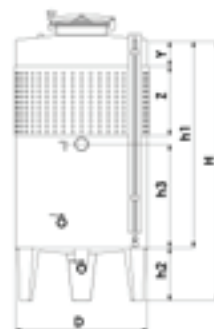
6.1 Tanks with one cooling jacket

Standard equipment

- › welded legs
- › cooling jacket
- › 2 × fitting ½" for cooling/heating medium
- › total outlet - ball valve 1" (from 300 L to 800 L) or ¾" (from 1100 L)
- › partial outlet - ball valve 1" (from 300 L to 800 L) or ¾" (from 1100 L)
- › oval manway door (from 1100 L)
- › manhole cover Ø385 mm
- › sample tap DN15
- › analog thermometer, thermowell (behind)
- › level indicator Ø16 mm
- › 2 × inert gas fitting ½"
- › ladder support (from 1100 L)

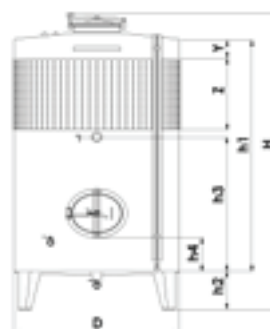
Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap ¾"
- › fitting DN50 + cap/vent valve
- › lifting lugs
- › inox type plate
- › rectangular manway door
- › adjustable feet



Tanks from 300 L to 800 L

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Y in mm	Z in mm	CJ in m²	Code
300	636	1470	1000	320	500	150	400	0,8	06Z300L4V
500	794	1470	1000	320	500	150	400	0,9	06Z500L4V
600	794	1720	1250	320	625	150	400	0,9	06Z600L4V
800	794	1970	1500	320	750	150	400	0,9	06Z800L4V
1100	953	1970	1500	320	750	150	400	1,1	06Z1100L4V
1500	1115	2010	1500	360	750	150	400	1,4	06Z1500L4V
2000	1275	2010	1500	360	750	150	400	1,5	06Z2000L4V
2450	1430	2010	1500	360	750	150	400	2,1	06Z2450L4V
2600	1275	2510	2000	360	1000	150	500	1,9	06Z2600L4V
3300	1430	2510	2000	360	1000	150	500	2,1	06Z3300L4V



Tanks from 1100 L to 3300 L

6.2 Tanks with two cooling jackets

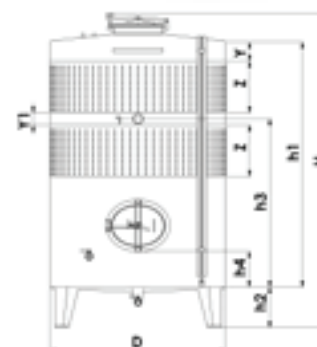
Standard equipment

- › welded legs
- › 2 × cooling jacket
- › 4 × fitting ½" for cooling/heating medium
- › total outlet - ball valve ¾"
- › partial outlet - ball valve ¾"
- › oval manway door
- › manhole cover Ø385 mm
- › sample tap DN15
- › analog thermometer, thermowell (behind)
- › level indicator Ø16 mm
- › 2 × inert gas fitting ½"
- › ladder support

Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap ¾"
- › fitting DN50 + cap/vent valve
- › lifting lugs
- › inox type plate
- › adjustable feet

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Y in mm	Z in mm	Y1 in mm	CJ in m²	Code
1100	955	1970	1500	320	750	150	320	100	1,8	06Z21100L4V
1500	1115	2010	1500	360	750	150	320	100	2,2	06Z21500L4V
2000	1275	2010	1500	360	750	150	320	100	2,4	06Z22000L4V
2450	1430	2010	1500	360	750	150	320	100	2,7	06Z22450L4V
2600	1272	2510	2000	360	1000	150	400	100	3,2	06Z22600L4V
3300	1430	2510	2000	360	1000	150	400	100	3,5	06Z23300L4V
3850	1275	3510	3000	360	1500	150	620	875	4,8	06Z23850L4V
4850	1430	3510	3000	360	1500	150	620	875	5,4	06Z24850L4V



6.3

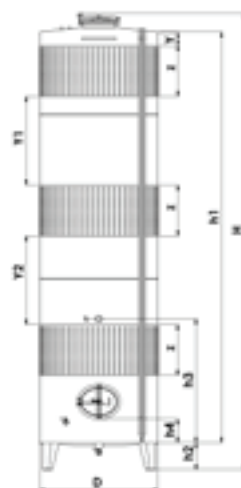
Tanks with three cooling jackets

Standard equipment

- › welded legs
- › 3 × cooling jacket
- › 6 × fitting ½" for cooling/heating medium
- › total outlet - ball valve ¾"
- › partial outlet - ball valve ¾"
- › oval manway door
- › manhole cover Ø385 mm
- › sample tap DN15
- › analog thermometer, thermowell (behind)
- › level indicator Ø16 mm
- › 2 × inert gas fitting ½"
- › ladder support

Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap ¾"
- › fitting DN50 + cap/vent valve
- › lifting lugs
- › inox type plate
- › adjustable feet



Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	h4 in mm	Y in mm	Z in mm	Y1 in mm	Y2 in mm	CJ in m²	Code
5150	1275	4510	4000	360	1500	280	250	620	360	360	7,2	06Z5150L4V
5800	1275	5010	4500	360	1500	280	400	620	600	600	7,2	06Z5800L4V
6400	1430	4510	4000	360	1500	280	250	620	360	360	8,2	06Z6400L4V
8000	1595	4510	4000	360	1500	280	250	620	360	360	9,0	06Z8000L4V
10000	1595	5510	5000	360	1500	280	700	620	600	600	9,0	06Z10000L4V

**KOVAL Distillery,
Chicago, USA**



KOVAL Distillery,
Chicago, USA



07



OPEN MASH TANKS

Tanks with rectangular manway door are used for maceration and fermentation of wine or for wine storage. Rectangular door enables an easy discharge and cleaning of tank. Controlled fermentation and better regulated wine aging can be achieved by the use of cooling jackets on a tank.

- » Stainless Steel AISI 304 (1.4301)
- » Mirror polished inside (BA/IIIId)
- » Circle polished outside



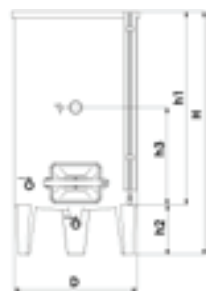
7.1 Mash tanks without cooling jacket

Standard equipment

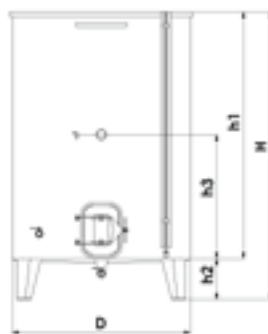
- › welded legs
- › total outlet - ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- › partial outlet - ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- › sample tap DN15
- › rectangular manway door 245 × 310 mm (from 300 L to 800 L), 420 × 310 mm (from 1100 L to 4850 L) or 530 × 400 mm (from 5150 L to 10000 L)
- › analog thermometer
- › level indicator Ø16 mm
- › floating lid with gasket, air pump and vent valve
- › anti-dust cover
- › ladder support (from 1100 L)

Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap 3/4"
- › lifting lugs
- › inox type plate
- › adjustable feet
- › lifting arm for floating lid



Tanks from 300 L to 800 L



Tanks from 1100 L to 10.000 L



Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Code
300	636	1320	1000	320	500	020300L4V
500	794	1320	1000	320	500	020500L4V
600	794	1570	1250	320	625	020600L4V
800	794	1820	1500	320	750	020800L4V
1100	955	1820	1500	320	750	0201100L4V
1500	1115	1860	1500	360	750	0201500L4V
2000	1275	1860	1500	360	750	0202000L4V
2450	1430	1860	1500	360	750	0202450L4V
2600	1275	2360	2000	360	1000	0202600L4V
3300	1430	2360	2000	360	1000	0203300L4V
3850	1275	3360	3000	360	1500	0203850L4V
4850	1430	3360	3000	360	1500	0204850L4V
5150	1275	4360	4000	360	1500	0205150L4V
6400	1430	4360	4000	360	1500	0206400L4V
80000	1595	4360	4000	360	1500	02080000L4V
10000	1595	5360	5000	360	1500	02010000L4V

› Option:
sloped bottom 5 ° (3°)



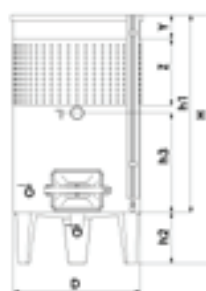
7.2 Mash tanks with one cooling jacket

Standard equipment

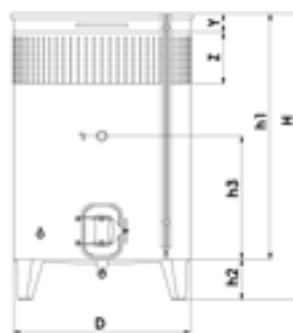
- › welded legs, cooling jacket
- › total outlet - ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- › partial outlet - ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- › sample tap DN15
- › rectangular manway door 245 × 310 mm (from 300 L to 800 L), 420 × 310 mm (from 1100 L to 4850 L) or 530 × 400 mm (from 5150 L to 10000 L)
- › 2 × fitting 1/2" for cooling/heating medium
- › analog thermometer, thermowell (behind)
- › level indicator Ø16 mm
- › floating lid with gasket, air pump and vent valve
- › anti-dust cover
- › ladder support (from 1100 L)

Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap 3/4"
- › lifting lugs
- › inox type plate
- › adjustable feet
- › lifting arm for floating lid



Tanks from 300 L to 800 L



Tanks from 1100 L to 10.000 L

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Y in mm	Z in mm	CJ in m²	Code
300	636	1320	1000	320	500	100	400	0,8	0720300L4V
500	794	1320	1000	320	500	100	400	0,9	0720500L4V
600	794	1570	1250	320	625	100	400	0,9	0720600L4V
800	794	1820	1500	320	750	100	400	0,9	0720800L4V
1100	953	1820	1500	320	750	150	400	1,1	07201100L4V
1500	1115	1860	1500	360	750	150	400	1,4	07201500L4V
2000	1275	1860	1500	360	750	150	400	1,5	07202000L4V
2450	1430	1860	1500	360	750	150	400	1,8	07202450L4V
2600	1275	2360	2000	360	1000	150	500	1,9	07202600L4V
3300	1430	2360	2000	360	1000	150	500	2,1	07203300L4V

› Option:
sloped bottom 5 ° (3°)



7.3

Mash tanks with two cooling jackets

Standard equipment

- › welded legs
- › 2 × cooling jacket
- › total outlet - ball valve 5/4"
- › partial outlet - ball valve 5/4"
- › rectangular manway door 420 × 310 mm
- › sample tap DN15
- › 4 × fitting 1/2" for cooling/heating medium
- › analog thermometer, thermowell (behind)
- › level indicator Ø16 mm
- › floating lid with gasket, air pump and vent valve
- › anti-dust cover
- › ladder support



› Option: sloped bottom 5 % (3°)



Additional equipment

- › valves - DN, WG, garola, TC, Macon
- › lower tap 3/4"
- › lifting lugs
- › inox type plate
- › adjustable feet
- › lifting arm for floating lid

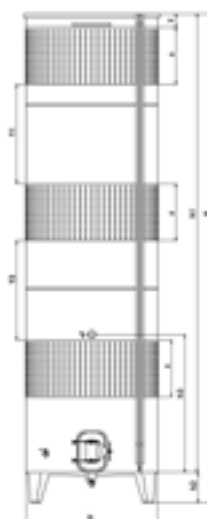
Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Y in mm	Z in mm	Y1 in mm	CJ in m²	Code
1100	955	1820	1500	320	750	150	320	100	1,8	07301100L4V
1500	1115	1860	1500	360	750	150	320	100	2,2	07301500L4V
2000	1275	1860	1500	360	750	150	320	100	2,4	07302000L4V
2450	1430	1860	1500	360	750	150	320	100	2,7	07302450L4V
2600	1272	2360	2000	360	1000	150	400	100	3,2	07302600L4V
3300	1430	2360	2000	360	1000	150	400	100	3,5	07303300L4V
3850	1275	3360	3000	360	1500	150	620	875	4,8	07303850L4V
4850	1430	3360	3000	360	1500	150	620	875	5,4	07304850L4V

7.4

Mash tanks with three cooling jackets

Standard equipment

- › welded legs
- › 3 × cooling jacket
- › total outlet - ball valve 5/4"
- › partial outlet - ball valve 5/4"
- › rectangular manway door 530 × 400 mm
- › sample tap DN15
- › 6 × fitting 1/2" for cooling/heating medium
- › analog thermometer, thermowell (behind)
- › level indicator Ø16 mm
- › floating lid with gasket, air pump and vent valve
- › anti-dust cover
- › ladder support



› Option: sloped bottom 5 % (3°)



Additional equipment

- › valves - DN, WG, garola, TC, Macon
- › lower tap 3/4"
- › lifting lugs
- › inox type plate
- › adjustable feet
- › lifting arm for floating lid

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	h4 in mm	Y in mm	Z in mm	Y1 in mm	Y2 in mm	CJ in m²	Code
5150	1275	4360	4000	360	1500	280	250	620	360	360	7,2	07405150L4V
5800	1275	4860	4500	360	1500	280	400	620	600	600	7,2	07405800L4V
6400	1430	4360	4000	360	1500	280	250	620	360	360	8,2	07406400L4V
8000	1595	4360	4000	360	1500	280	250	620	360	360	9,0	07408000L4V
10000	1595	5360	5000	360	1500	280	700	620	600	600	9,0	074010000L4V

08



CLOSED MASH TANKS

Tanks with rectangular manway door are used for maceration and fermentation of wine or for wine storage. Rectangular door enables an easy discharge and cleaning of tank. Controlled fermentation and better regulated wine aging can be achieved by the use of cooling jackets on a tank.

- » **Stainless Steel AISI 304 (1.4301)**
- » **Mirror polished inside (BA/IIId)**
- » **Circle polished outside**



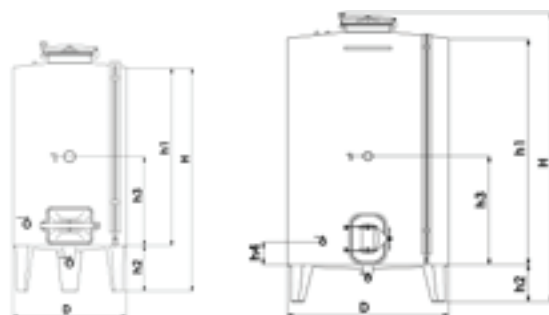
8.1 Mash tanks without cooling jacket

Standard equipment

- › welded legs
- › total outlet - ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- › partial outlet - ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- › sample tap DN15
- › manhole cover Ø385 mm
- › rectangular manway door 245 × 310 mm (from 300 L to 800 L), 420 × 310 mm (from 1100 L to 4850 L) or 530 × 400 mm (from 5150 L to 10000 L)
- › analog thermometer
- › level indicator Ø16 mm
- › 2 × inert gas fitting 1/2"
- › ladder support (from 1100 L)

Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap 3/4"
- › fitting DN50 + cap/vent valve
- › lifting lugs
- › inox type plate
- › adjustable feet



Tanks from 300 L to 800 L

Tanks from 1100 L to 10.000 L

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Code
300	636	1470	1000	320	500	08Z300L4V
500	794	1470	1000	320	500	08Z500L4V
600	794	1720	1250	320	625	08Z600L4V
800	794	1970	1500	320	750	08Z800L4V
1100	953	1970	1500	320	750	08Z1100L4V
1500	1115	2010	1500	360	750	08Z1500L4V
2000	1275	2010	1500	360	750	08Z2000L4V
2450	1430	2010	1500	360	750	08Z2450L4V
2600	1275	2510	2000	360	1000	08Z2600L4V
3300	1430	2510	2000	360	1000	08Z3300L4V
3850	1275	3510	3000	360	1500	08Z3850L4V
4850	1430	3510	3000	360	1500	08Z4850L4V
5150	1275	4510	4000	360	2000	08Z5150L4V
5800	1275	5010	4500	360	2000	08Z5800L4V
6400	1430	4510	4000	360	2000	08Z6400L4V
8000	1595	4510	4000	360	1500	08Z8000L4V
10000	1595	5510	5000	360	1500	08Z10000L4V

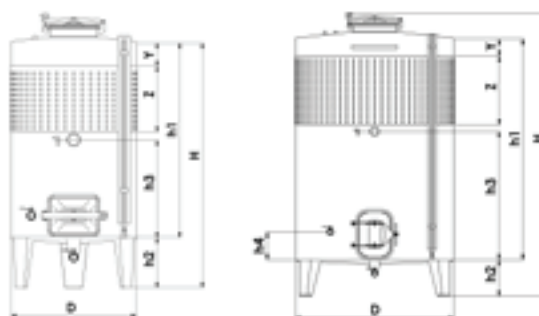
› Option:
sloped bottom 5 ° (3°)



8.2 Mash tanks with one cooling jacket

Standard equipment

- › welded legs
- › cooling jacket
- › 2 × fitting 1/2" for cooling/heating medium
- › total outlet - ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- › partial outlet - ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- › rectangular manway door 245 × 310 mm (from 300 L to 800 L) or 420 × 310 mm (from 1100 L to 4850 L)
- › manhole cover Ø385 mm
- › sample tap DN15
- › analog thermometer, thermowell (behind)
- › level indicator Ø16 mm
- › 2 × inert gas fitting 1/2"
- › ladder support (from 1100 L)



Tanks from 300 L to 800 L

Tanks from 1100 L to 3300 L

› Option: sloped bottom 5 ° (3°)



Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap 3/4"
- › fitting DN50 + cap/vent valve
- › lifting lugs
- › inox type plate
- › rectangular manway door 530 × 400 mm
- › adjustable feet

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Y in mm	Z in mm	CJ in m²	Code
300	636	1470	1000	320	500	100	400	0,8	081Z300L4V
500	794	1470	1000	320	500	100	400	0,9	081Z500L4V
600	794	1720	1250	320	625	100	400	0,9	081Z600L4V
800	794	1970	1500	320	750	100	400	0,9	081Z800L4V
1100	953	1970	1500	320	750	150	400	1,1	081Z1100L4V
1500	1115	2010	1500	360	750	150	400	1,4	081Z1500L4V
2000	1275	2010	1500	360	750	150	400	1,5	081Z2000L4V
2450	1430	2010	1500	360	750	150	400	1,8	081Z2450L4V
2600	1275	2510	2000	360	1000	150	500	1,9	081Z2600L4V
3300	1430	2510	2000	360	1000	150	500	2,1	081Z3300L4V

8.3

Mash tanks with two cooling jackets

Standard equipment

- › welded legs
- › 2 × cooling jacket
- › total outlet - ball valve 5/4"
- › partial outlet - ball valve 5/4"
- › rectangular manway door 420 × 310 mm
- › manhole cover Ø385 mm
- › sample tap DN15
- › 4 × fitting 1/2" for cooling/heating medium
- › analog thermometer, thermowell (behind)
- › level indicator Ø16 mm
- › 2 × inert gas fitting 1/2"
- › ladder support

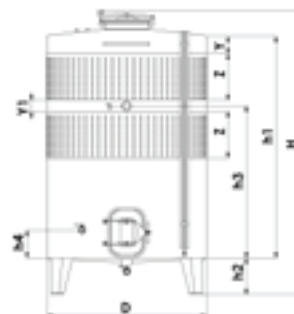
Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap 3/4"
- › fitting DN50 + cap/vent valve
- › lifting lugs
- › inox type plate
- › rectangular manway door 530 × 400 mm
- › adjustable feet

› Option: sloped bottom 5 % (3°)



Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Y in mm	Z in mm	Y1 in mm	CJ in m²	Code
1100	955	2010	1500	320	750	150	320	100	1,8	082Z1100L4V
1500	1115	2010	1500	360	750	150	320	100	2,2	082Z1500L4V
2000	1275	2010	1500	360	750	150	320	100	2,4	082Z2000L4V
2450	1430	2010	1500	360	750	150	320	100	2,7	082Z2450L4V
2600	1272	2510	2000	360	1000	150	400	100	3,2	082Z2600L4V
3300	1430	2510	2000	360	1000	150	400	100	3,5	082Z3300L4V
3850	1275	3510	3000	360	1500	150	620	875	4,8	082Z3850L4V
4850	1430	3510	3000	360	1500	150	620	875	5,4	082Z4850L4V



8.4

Mash tanks with three cooling jackets

Standard equipment

- › welded legs
- › 3 × cooling jacket
- › total outlet - ball valve 5/4"
- › partial outlet - ball valve 5/4"
- › rectangular manway door 530 × 400 mm
- › manhole cover Ø385 mm
- › sample tap DN15
- › 6 × fitting 1/2" for cooling/heating medium
- › analog thermometer, thermowell (behind)
- › level indicator Ø16 mm
- › 2 × inert gas fitting 1/2"
- › ladder support

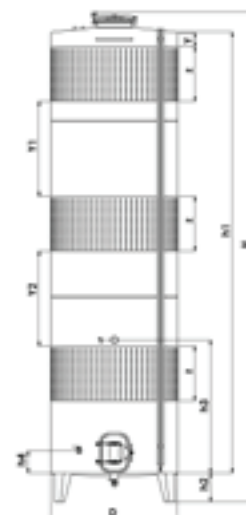
Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap 3/4"
- › fitting DN50 + cap/vent valve
- › lifting lugs
- › inox type plate
- › adjustable feet

› Option: sloped bottom 5 % (3°)



Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	h4 in mm	Y in mm	Z in mm	Y1 in mm	Y2 in mm	CJ in m²	Code
5150	1275	4510	4000	360	1500	280	250	620	360	360	7,2	083Z5150L4V
5800	1275	5010	4500	360	1500	280	400	620	600	600	7,2	083Z5800L4V
6400	1430	4510	4000	360	1500	280	250	620	360	360	8,2	083Z6400L4V
8000	1595	4510	4000	360	1500	280	250	620	360	360	9,0	083Z8000L4V
10000	1595	5510	5000	360	1500	280	700	620	600	600	9,0	083Z10000L4V





MASH FERMENTERS

Mash fermenters Zottel are used for maceration and fermentation of white and red grape varieties.

Advantages:

1. High extraction of color, aromas and tannins from grape skins
2. Double cooling/heating jacket, which allows must to be heated or cooled, thereby enabling controlled fermentation of must and stabilization of wine
3. Multipurpose use - for maceration and for wine storage

- » **Stainless Steel AISI 304 (1.4301)**
- » **Mirror polished inside (BA/IIIId)**
- » **Circle polished outside**



9.1

Mash fermenter with overpumping system

Mash fermenters with over-pump system are intended for the extraction of color and aroma compounds as well as tannins from grape skins, which helps to produce wines of the desired character.

The use of a mash fermenter allows the must to be sprinkled evenly over the »cap« (skins and seeds) floating on the top.

Must is drained out from the tank through partial outlet and pumped back up to the top of the tank. A detachable filter screen is attached to the tank to allow the separation of solids during the pumping over.

The fermenting must maintains contact with the solids which contributes to the greater color, aroma, and tannin extraction.

When using a mash tank, you must pay attention to:

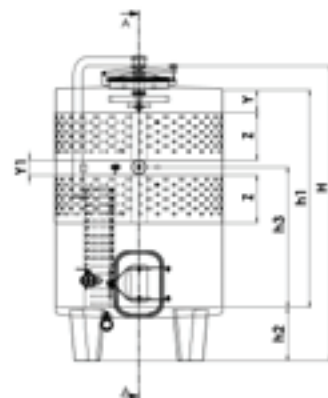
- › Temperature during maceration
- › Length of maceration
- › Intensity and intervals of pumping over

Standard equipment

- › welded legs
- › sloped bottom 5 %
- › sprinkler with tube
- › 2 × cooling jacket
- › total outlet – ball valve DN50
- › partial outlet – ball valve DN50
- › rectangular manway door 530 × 400 mm
- › detachable filter screen
- › manhole cover Ø385 mm + connection DN50 with vent valve
- › sample tap DN15
- › 4 × fitting ½" for cooling/heating medium
- › analog thermometer, thermowell (behind)
- › 2 × inert gas fitting ½"
- › ladder support
- › adjustable feet

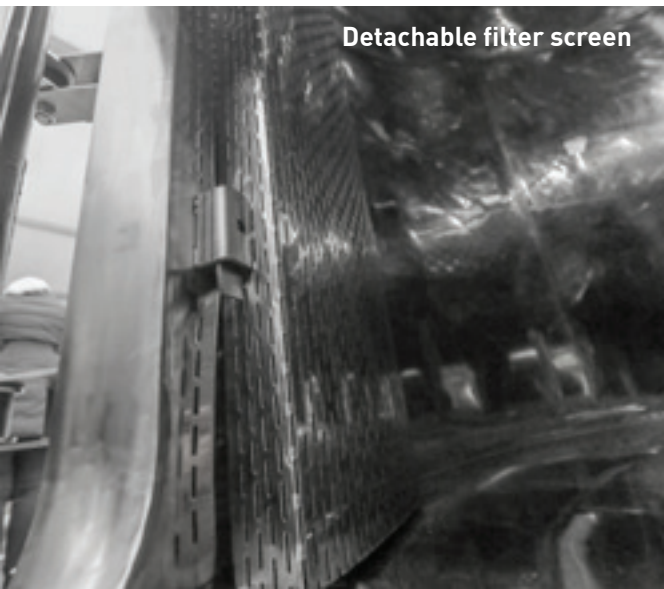
Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap ¾"
- › oval manway door on a side
- › sloped bottom 8 %
- › pump for juice pumpover
- › electric control panel with time interval setting
- › cap DN50
- › lifting lugs
- › inox type plate

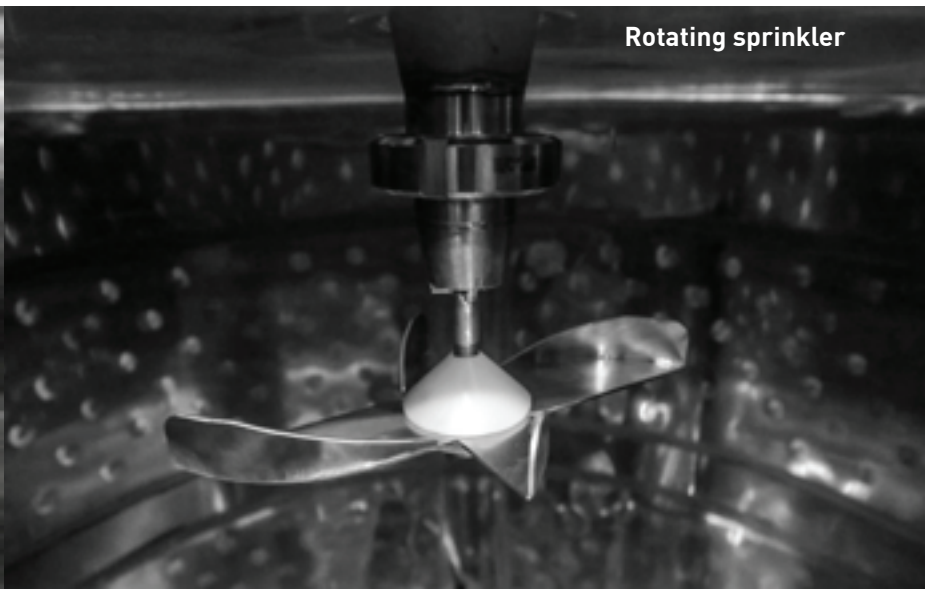


Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Y in mm	Z in mm	Y1 in mm	CJ in m ²	Code
1100	955	1970	1500	400	750	150	320	100	1,8	08PV1100L4V
1500	1115	2010	1500	400	750	150	320	100	2,2	08PV1500L4V
2000	1275	2010	1500	400	750	150	320	100	2,4	08PV2000L4V
2600	1272	2510	2000	400	1000	150	320	100	2,4	08PV2600L4V
3300	1430	2510	2000	400	1000	150	320	100	2,7	08PV3300L4V
4000	1495	2510	2000	400	1500	150	625	875	4,8	08PV4000L4V

Detachable filter screen



Rotating sprinkler



9.2

Horizontal mash fermenter

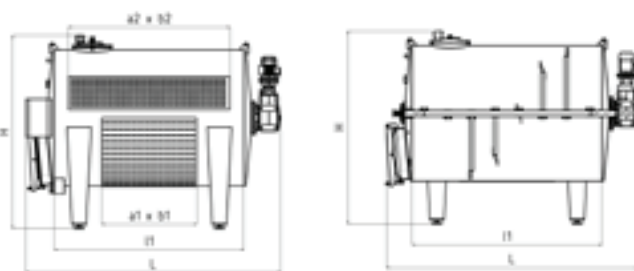
Horizontal mash fermenter Zottel allows high extraction of colors and aromas from grape skins. An eight-paddle motor mixer is mounted in the fermenter, which slowly and effectively rotates the mash. On the electronic control panel the agitator speed (from 3 to 5 rpm), time intervals and mixing direction can be set. The agitator rotates in both direction and thus enables an easy discharge.

Standard equipment

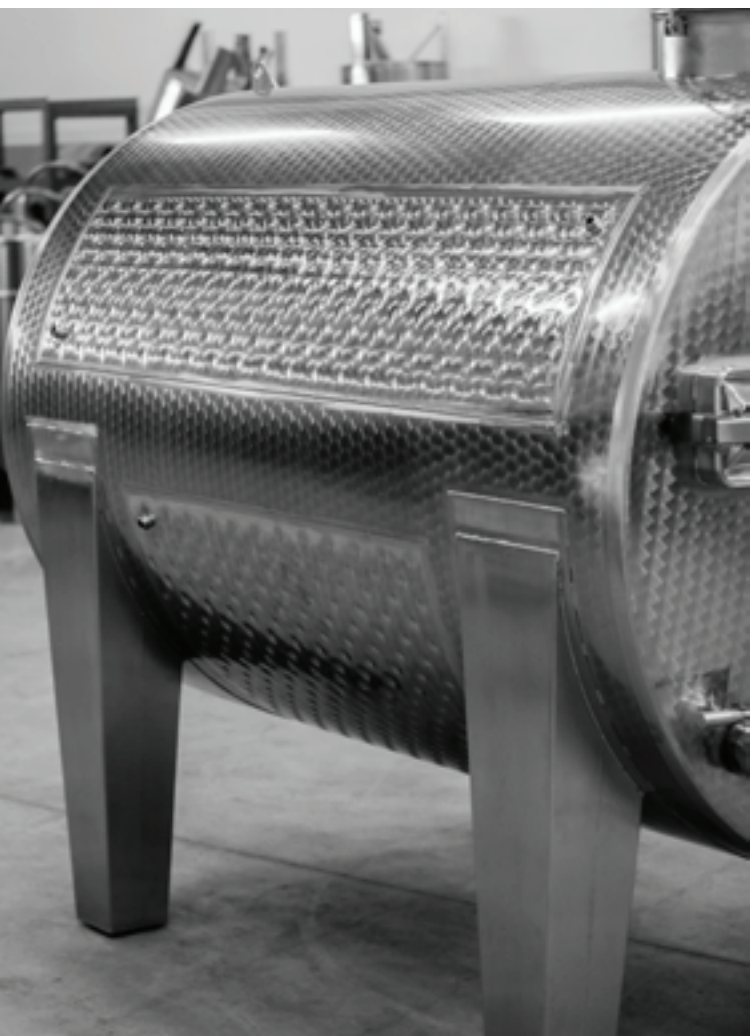
- › welded legs
- › 3 × cooling jacket
- › eight-paddle motor mixer
- › three-phase motor with viator
- › electronic control panel
- › total outlet – ball valve DN80
- › partial outlet – ball valve DN65
- › rectangular manway door 530 × 400 mm
- › rectangular manway door 225 × 175 mm
- › manhole cover Ø385 mm + connection DN50 with vent valve
- › sight glass DN80
- › sample tap DN15
- › 6 × fitting ½" for cooling/heating medium
- › ladder support
- › adjustable feet

Additional equipment

- › Valves – DN, WG, garola, TC, Macon
- › additional manhole cover Ø385 mm
- › analog thermometer and thermowell
- › inert gas fitting ½"



Volume in litres	D in mm	L in mm	l1 in mm	H in mm	a1 × b1 in mm	a2 × b2 in mm	CJ in m²	Code
3300	1430	2700	2000	2100	1000 × 2000	420 × 1700	3,4	08LV3300L4V
5000	1750	2800	2000	2600	1000 × 2500	500 × 1700	4,2	08LV5000L4V





10



TRANSPORTATION TANKS

The tanks are suitable for transportation and moving around the wine cellar. Wheels make it easy to manipulate the tank on flat ground, while the welded base allows the tank to be transported by forklift or pallet truck.

- » **Stainless Steel AISI 304 (1.4301)**
- » **Mirror polished inside (BA/IIIId)**
- » **Circle polished outside**



10.1 Vertical tanks

Standard equipment

- › welded base (profile 150 × 100 × 3 mm)
- › manhole cover Ø385 mm
- › total outlet – ball valve 5/4"
- › level indicator Ø16 mm
- › 2 × inert gas fitting 1/2"

Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › fitting DN50 + cap/vent valve
- › lower tap 3/4"
- › cooling jacket
- › lifting lugs
- › inox type plate

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	l in mm	Code
600	794	1720	1250	260	180	09T600L1V
800	794	1970	1500	260	180	09T800L1V
1100	955	1970	1500	260	180	09T1100L1V
1500	1115	2010	1500	260	180	09T1500L1V
2000	1275	2010	1500	260	180	09T2000L1V



The base is made of stainless steel AISI304 and provides stability, reliability and safety during transport.

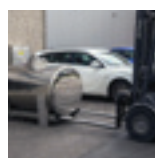
10.2 Horizontal tanks

Standard equipment

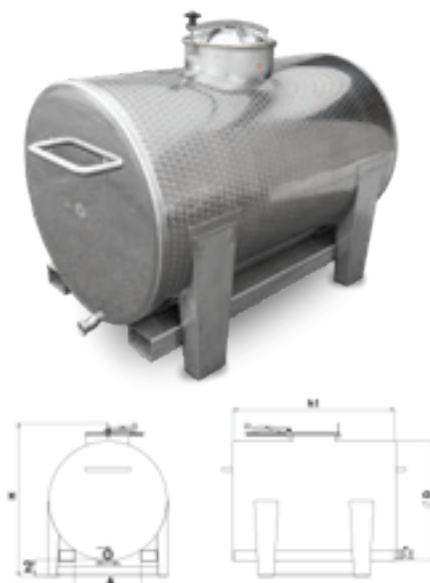
- › welded base for a forklift (profile 150 × 100 × 3 mm)
- › ball valve 5/4"
- › carrying handle
- › manhole cover Ø385 mm

Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › fitting DN50 + cap/vent valve
- › inox type plate



Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	A in mm	Code
600	794	1720	1250	150	310	09TL600L1V
800	794	1970	1500	150	310	09TL800L1V
1100	955	1970	1500	150	470	09TL1100L1V
1500	1115	2010	1500	150	620	09TL1500L1V



10.3 Tanks on wheels

Standard equipment

- › welded legs on four fixed and guide wheels
- › manhole cover Ø385 mm
- › total outlet – ball valve 5/4"
- › sample tap DN15
- › handle

Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › lower tap 3/4"
- › cooling jacket
- › fitting DN50 + cap/vent valve
- › lifting lugs
- › inox type plate

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	Code
600	794	1820	1250	370	625	09TK600L1V
800	794	2070	1500	370	750	09TK800L1V
1100	955	2100	1500	400	750	09TK1100L1V
1500	1115	2150	1500	450	750	09TK1500L1V





CLOSED STORAGE TANKS FOR DISTILLERIES

Tanks are suitable for fermentation as a preparation for further distillation and for storage of distillates.

- » Stainless Steel AISI 304 (1.4301)
- » Mirror polished inside (BA/IIIId)
- » Circle polished outside



Standard equipment

- › welded legs
- › 2 x cooling jacket (or 3 x cooling jacket for tanks from 5150 L)
- › 4 x fitting ½" for cooling/heating medium (or 6 x fitting ½" for tanks from 5150 L)
- › total outlet – ball valve DN65 (from 1100 L to 3300 L) or DN80 (from 3850 L to 5150 L)
- › oval manway door
- › manhole cover Ø385 mm
- › flange for agitator
- › sample tap DN15
- › analog thermometer, thermowell (behind)
- › rotating spray ball 360° (CIP) and tube with connection DN32 (from 3850 L)
- › tube for filling with connection DN65 (from 3850 L)
- › ladder support

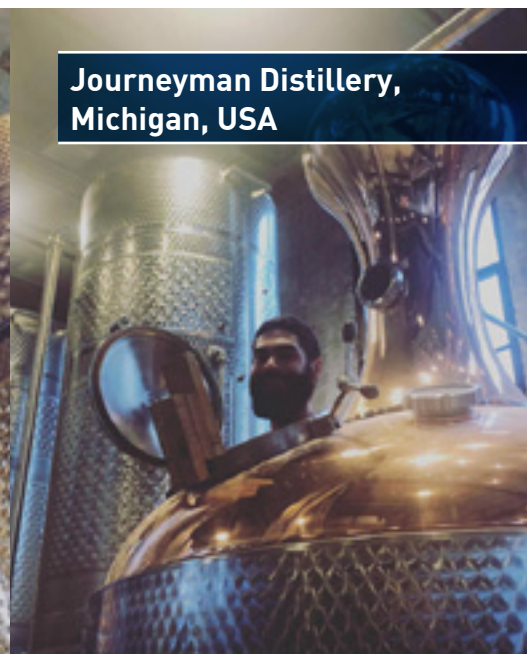
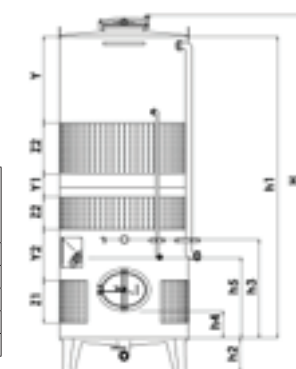
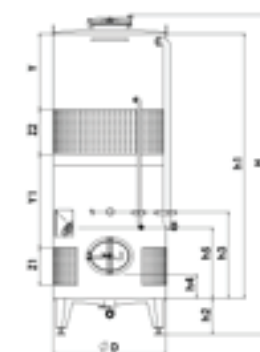
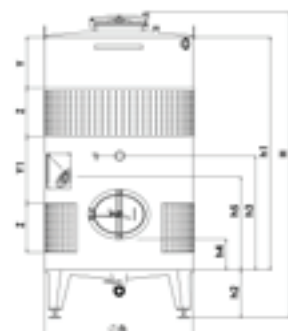
Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	h4 in mm	h5 in mm	Y in mm	Y1 in mm	Z in mm	CJ in m²	Code
1100	955	2200	1500	360	1000	280	800	120	500	320	1,6	10D1100L
1500	1115	2200	1500	360	1000	280	800	120	500	320	1,8	10D1500L
2000	1275	2200	1500	360	1000	280	800	120	550	320	2,3	10D2000L
2450	1430	2200	1500	360	1000	280	800	120	550	320	2,6	10D2450L
2600	1272	2700	2000	360	1000	280	800	450	550	400	2,9	10D2600L
3300	1430	2700	2000	360	1000	280	800	450	550	400	3,3	10D3300L

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	h4 in mm	h5 in mm	Y in mm	Y1 in mm	Z1 in mm	Z2 in mm	CJ in m²	Code
3850	1275	3600	3000	360	1000	280	800	1350	1100	400	500	3,2	10D3850L
4850	1430	3600	3000	360	1000	280	800	1350	1100	400	500	3,8	10D4850L

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	h3 in mm	h4 in mm	h5 in mm	Y in mm	Y1 in mm	Y2 in mm	Z1 in mm	Z2 in mm	CJ in m²	Code
5150	1275	4600	4000	360	1000	280	850	1225	1600	500	500	620	6,5	10D5150L
5800	1275	5100	4500	360	700	280	850	1725	300	500	500	620	6,5	10D5800L
6400	1430	4600	4000	360	1000	280	850	1225	300	500	500	620	7,4	10D6400L
8000	1595	4600	4000	360	1000	280	850	1225	300	500	500	620	8,3	10D8000L
10000	1595	5600	5000	360	800	280	850	1050	300	500	500	800	9,6	10D10000L

Additional equipment

- › valves – DN, WG, garola, TC, Macon
- › agitator
- › different fittings for agitators
- › lower tap ¾"
- › lifting lugs
- › inox type plate
- › adjustable feet



**Journeyman Distillery,
Michigan, USA**



MIXING TANKS

Mixing tanks are intended for use in wine production. They can be equipped with a mixer that allows slow mixing, blending or stirring of the contents.

Advantages:

- Multipurpose use
- Detachable mixer
- Ergonomic height, allowing you to look into the tank
- Easy maneuvering in place

- » Stainless Steel AISI 304 (1.4301)
- » Mirror polished inside (BA/IIIId)
- » Circle polished outside



12.1 Mixing tanks on wheels

12.1.1 With mixer

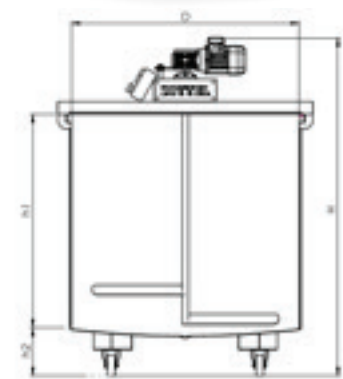
Standard equipment

- › four wheels
- › detachable two-piece cover
- › electric motor and paddle mixer
- › total outlet – ball valve DN50
- › handle

Additional equipment

- › sack support
- › cooling jacket
- › level indicator Ø16 mm
- › sample tap DN15

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	Code
500	796	1700	1020	300	12MPM500L
700	955	1700	1020	300	12MPM700L
1000	1115	1700	1020	300	12MPM1000L
1500	1115	2400	1520	400	12MPM1500L



12.1.2 With connection for agitator

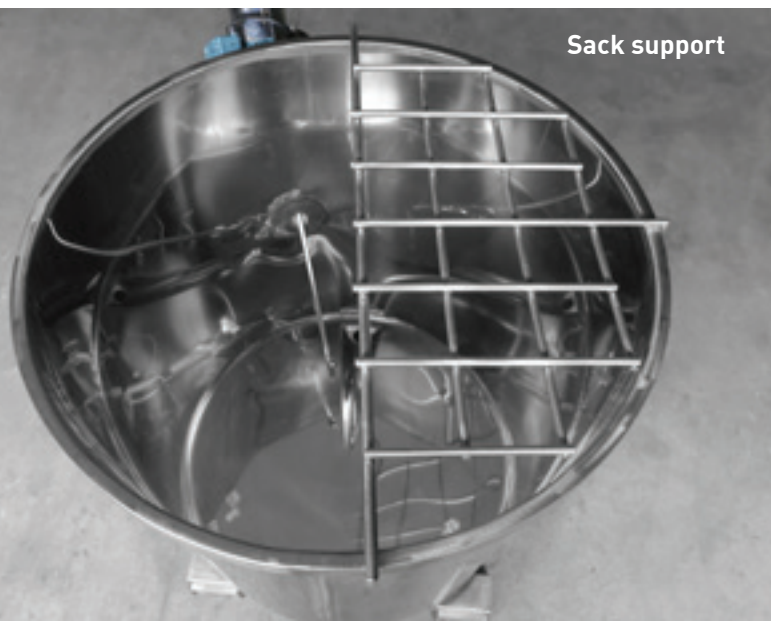
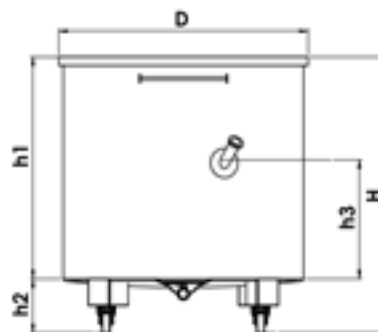
Standard equipment

- › four wheels
- › anti-dust cover
- › total outlet – ball valve DN50
- › connection for agitator DN50
- › handle

Additional equipment

- › sack support
- › cooling jacket
- › level indicator Ø16 mm
- › sample tap DN15
- › cap for connection DN50
- › connection for agitator DN40/Gr. 37

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	Code
500	796	1700	1020	300	12MPB500L
700	955	1700	1020	300	12MPB700L
1000	1115	1700	1020	300	12MPB1000L
1500	1115	2400	1520	400	12MPB1500L



12.2 Mixing tanks with base for forklift

12.2.1 With mixer

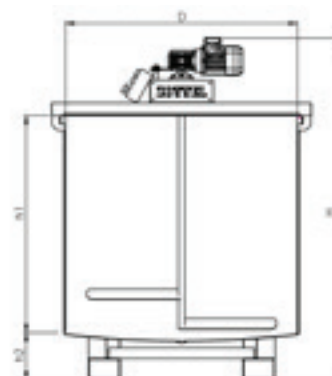
Standard equipment

- › welded INOX base
- › detachable two-piece cover
- › electric motor and paddle mixer
- › total outlet – ball valve DN50
- › handle

Additional equipment

- › sack support
- › cooling jacket
- › level indicator Ø16 mm
- › sample tap DN15

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	Code
500	796	1700	1020	300	12MPVM500L
700	955	1700	1020	300	12MPVM700L
1000	1115	1700	1020	300	12MPVM1000L
1500	1115	2400	1520	400	12MPVM1500L



12.2.2 With connection for agitator

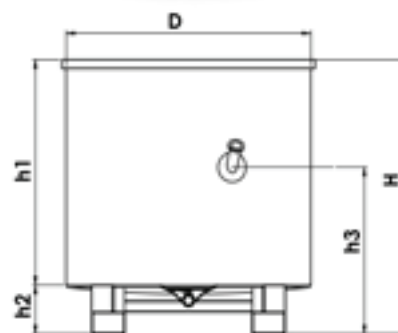
Standard equipment

- › welded INOX base
- › anti-dust cover
- › total outlet – ball valve DN50
- › connection for agitator DN50
- › handle

Additional equipment

- › sack support
- › cooling jacket
- › level indicator Ø16 mm
- › sample tap DN15
- › cap for connection DN50
- › connection for agitator DN40/Gr. 37

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	Code
500	796	1700	1020	300	12MPVB500L
700	955	1700	1020	300	12MPVB700L
1000	1115	1700	1020	300	12MPVB1000L
1500	1115	2400	1520	400	12MPVB1500L







ADDITIONAL EQUIPMENT AND SPARE PARTS



Anti-dust cover

Tank volume	Code
12 L – 16 L	10P1
30 L – 60 L	10P2
70 L – 100 L	10P3
120 L – 180 L	10P4
200 L – 250 L	10P5
300 L – 380 L	10P6
500 L – 800 L	10P7
1100 L	10P8
1500 L	10P9
2000 L, 2600 L, 3850 L, 5150 L, 5800 L	10P10
2450 L, 3300 L, 4850 L, 6400 L	10P11
8000 L, 10000 L	10P12



Floating lid with gasket, air pump and vent valve

Tank volume	Code
70 L – 100 L	99PLZ70_K
120 L – 180 L	99PLZ120_K
200 L – 250 L	99PLZ200_K
300 L – 380 L	99PLZ300_K
500 L – 800 L	99PLZ500_K
1100 L	99PLZ1100_K
1500 L	99PLZ1500_K
2000 L, 2600 L, 3850 L, 5150 L, 5800 L	99PLZ2000_K
2450 L, 3300 L, 4850 L, 6400 L	99PLZ2450_K
8000 L, 10000 L	99PLZ8000_K



Gasket

Tank volume	Gasket diameter	Code
70 L – 100 L	Ø400 mm	10Z70
120 L – 180 L	Ø500 mm	10Z120
200 L – 250 L	Ø550 mm	10Z200
300 L – 380 L	Ø640 mm	10Z300
500 L – 800 L	Ø800 mm	10Z500
1100 L	Ø950 mm	10Z110
1500 L	Ø1100 mm	10Z1500
2000 L, 2600 L, 3850 L, 5150 L, 5800 L	Ø1250 mm	10Z2000
2450 L, 3300 L, 4850 L, 6400 L	Ø1350 mm	10Z2450
8000 L, 10000 L	Ø1600 mm	10Z8000



Air pump

Code
99ZTM



Lifting arm for floating lid

Code
10RPL



Floating lid

Tank volume	Code
12 L – 16 L	10PL1
30 L – 60 L	10PL2
70 L – 100 L	10PL3
120 L – 180 L	10PL4
200 L – 250 L	10PL5
300 L – 380 L	10PL6
500 L – 800 L	10PL7
1100 L	10PL8
1500 L	10PL9
2000 L, 2600 L, 3850 L, 5150 L, 5800 L	10PL10
2450 L, 3300 L, 4850 L, 6400 L	10PL11
8000 L, 10000 L	10PL12



Vent valves

Type	Code
Transparent	10V10
White small	10V11
White big	10V12
Grey DN50	10V13



Cooling plate

Dimension	Code
330 × 500 mm	10HR500
330 × 625 mm	10HR625
330 × 750 mm	10HR750
330 × 1000 mm	10HR1000
330 × 1250 mm	10HR1250
330 × 1500 mm	10HR1500
330 × 2000 mm	10HR2000
330 × 2500 mm	10HR2500



Cap with chain

Size	Code
DN 25	10C25
DN 32	10C32
DN 40	10C40
DN 50	10C50
DN 65	10C65



Tank seals

Tank volume	Code
70 L – 100 L	99T70L
120 L – 180 L	99T120L
200 L – 250 L	99T200L
300 L – 380 L	99T300L
500 L – 800 L	99T500L
1100 L	99T1100L



Bunghole flap for agitator

Size	Code
Gr. 37 / 70 mm	10PL70
Gr. 37 / 100 mm	10PL100



Adjustable feet

Code
10NN



Rotating spray ball 360°

Code
10NC

Stainless steel taps



Type	Code
Ball tap 1/2"	99IP1/2
Ball tap 3/4"	99IP3/4
Sample tap DN15	99IPDN15



Thermometer and thermowell

Product	Code
Thermometer	10T
Thermowell	10ST

Thermometer: measuring scale from -20 °C to 80 °C
Thermowell: thread 1/2"



TANKS FOR EDIBLE OIL AND DISTILLATES

Tanks are used for storing edible oils, distillates and wine.

- » **Stainless Steel AISI 304 (1.4301)**
- » **Mirror polished inside (BA/IIId)**
- » **Circle polished outside**



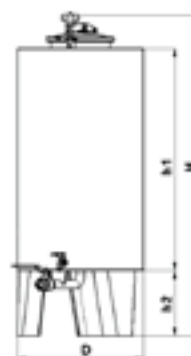
14.1 Tanks with manhole cover

Tanks are used for storing edible oils, distillates and wine.

Standard equipment

- › welded legs
- › manhole cover Ø250 mm
- › total outlet – ball valve 1"
- › lower tap ¾"

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	Code
100	476	1060	630	250	08PO100L
150	476	1310	880	250	08PO150L
200	565	1310	880	250	08PO200L
250	565	1530	1030	320	08PO250L
300	636	1530	1030	320	08PO300L
380	636	1730	1230	320	08PO380L
500	796	1540	1040	320	08PO500L
600	796	1540	1040	320	08PO600L
800	796	1540	1040	320	08PO800L
1100	955	2040	1540	320	08PO1100L



14.2 Tanks with separable stand

Tanks are used for storing edible oils and distillates.

Standard equipment

- › separable INOX stand
- › tap ¾"
- › upper cover Ø250 mm

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	Code
50	400	810	460	290	08PB50L
100	480	980	630	290	08PB100L
150	480	1195	845	290	08PB150L
200	565	1195	845	290	08PB200L
250	565	1350	1000	290	08PB250L
300	636	1350	1000	290	08PB300L



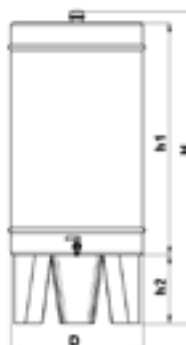
14.3 Tanks with chromed cap

Tanks are mainly used for storing distillates.

Standard equipment

- › welded legs
- › tap ½"
- › chromed cap 5/4"

Volume in litres	D in mm	H in mm	h1 in mm	h2 in mm	Code
12	232	490	320	140	09PŽG12L
16	232	650	390	140	09PŽG16L
30	316	730	450	250	09PŽG30L
50	316	930	650	250	09PŽG50L
100	398	1130	850	250	09PŽG100L
150	476	1125	845	250	09PŽG150L
200	565	1125	845	250	09PŽG200L
300	636	1350	1000	320	09PŽG300L



15

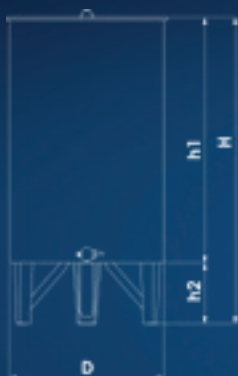


TANKS FOR HONEY

Standard equipment

- › welded legs
- › tap for honey $\frac{5}{8}$ "
- › anti-dust cover

- › Stainless Steel AISI 304 (1.4301)
- › Mirror polished inside (BA/IIIId)
- › Circle polished outside



Volume in kg	D in mm	H in mm	h1 in mm	h2 in mm	Code
40	316	700	450	250	06MED30L
70	316	900	650	250	06MED50L
95	398	850	600	250	06MED50L
110	398	945	695	250	06MED80L
135	398	1100	850	250	06MED100L
200	476	1095	845	250	06MED150L
270	565	1095	845	250	06MED200L
410	636	1320	1000	320	06MED300L
690	794	1320	1000	320	06MED500L
830	794	1570	1250	320	06MED600L



16



FRUIT HYDROPRESSES

Our hydropress represents the simplest and fastest procedure for pressing various types of crushed fruit. It is intended to press crushed fruit using water pressure energy. The process of fruit pressing does not require any physical effort and provides high juice yield.

Hydropress is fully electropolished, which ensures easier cleaning, higher hygiene standards and smoother juice flow.

Sizes: 35 L, 100 L, 160 L, 250 L

- » **Stainless Steel AISI 304 (1.4301)**
- » **Electropolished**



Advantages

- › Simple and rapid pressing
- › No physical effort needed
- › High amount of juice yield (up to 80%)
- › Electropolished for additional surface protection
- › Easy cleaning

Standard equipment

- › Press bag
- › Protective cover
- › Pressing diaphragm

Additional equipment

- › Filter bag

Type	VS 35	VS 100	VS 160	VS 250
Capacity	35 l	100 l	160 l	250 l
Length	440 mm	790 mm	950 mm	980 mm
Width	440 mm	730 mm	850 mm	880 mm
Height	950 mm	1210 mm	1255 mm	1465 mm
Press basket - diameter and height	338 mm, 545 mm	440 mm, 730 mm	535 mm, 730 mm	610 mm, 905 mm
Working medium	Water [8-20 °C]	Water [8-20 °C]	Water [8-20 °C]	Water [8-20 °C]
Max. pressure	3,0 bar	3,0 bar	3,0 bar	3,0 bar
Weight	35 kg	75 kg	115 kg	135 kg
Code	12VS35L	12VS100L	12VS160L	12VS250L



16.1 Additional equipment and spare parts

Filter bag

Type of hydropress	Code
VS 100	99VR100
VS 160	99VR160
VS 250	VR250L

Pressing diaphragm

Type of hydropress	Code
VS 35	99MVS35
VS 100	99MVS100
VS 160	99MVS160
VS 250	99MVS250

Press bag

Type of hydropress	Code
VS 35	35MS
VS 100	100MS
VS 160	160MS
VS 250	250MS



POWERED FRUIT MILL

The mill is entirely made of stainless steel AISI 304, and is certified food safe. It is designed for crushing apples, pears, plums and other fruit sorts. It is possible to adjust the fineness of the crushing.

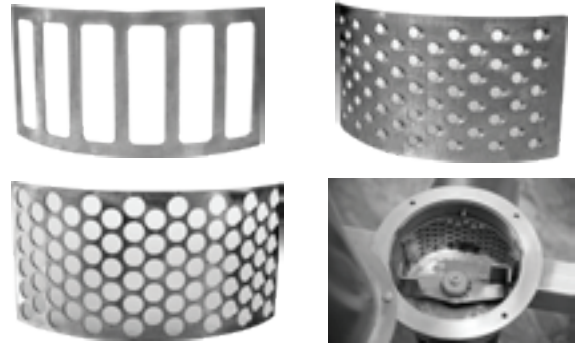
Powered fruit mill is equipped with the one-phase or three-phase motor.

» Stainless Steel AISI 304 (1.4301)



Type	MMS 1F	MMS 3F
Capacity	650 kg/h	650 kg/h
Length	700 mm	700 mm
Width	820 mm	820 mm
Height	1520 mm	1520 mm
Blades	3	3
Weight	43 kg	38 kg
Electric motor power	2,2 kW	1,5 kW
Mains voltage	230 V	400 V
Number of revolutions	1440 rpm	1420 rpm
Code	21MMS1	21MMS3

Blades for crushing



There are three different blades, which can be used depending on the sort of fruit and the desired thickness of the fruit mass.





MULTIPURPOSE ELECTRIC KETTLE

The electric kettle enables easy cooking and careful monitoring during the cooking process.
The maximum temperature is 105 °C (or more upon request).

The kettle is entirely made of stainless steel AISI 304 (1.4301). It is insulated with mineral wool for better energy utilization. The heating medium is glycerin oil in which the heaters are positioned. The oil is directly heated by the heaters, which provides the heat to the kettle.

The electric kettle is designed with or without mixer.
The motor power is adjusted according to the cooking contents.

- » **Stainless Steel AISI 304 (1.4301)**
- » **mirror polished inside (BA/IIIId)**
- » **food safe**



Standard equipment

- › Electric heaters
- › Electric control panel with on/off switch and temperature setting
- › Mixer for liquids with three-phase motor
- › Insulation: mineral wool
- › Outlet – ball valve 3/4"

Type	100 L	200 L	300 L	600 L
Net volume (l)	100	200	300	600
Weight (kg)	102	145	195	320
Height (cm)	120	150	150	190
Width x length (cm)	57 x 70	64 x 80	78 x 95	92 x 120
Electric motor power (kW)	0,12	0,18	0,25	0,37
Heater power (kW)	9	18	24	36
Mains voltage (V)	400	400	400	400
Heating medium	Glycerin	Glycerin	Glycerin	Glycerin
Revolutions (rpm)	20	20	20	20
Code	18EK100L	18EK200L	18EK300L	18EK600L





MULTIPURPOSE POTS

Multipurpose pots are intended for cooking jam, juices, soups and similar. They are very practical to use during fruit crushing and pressing. Bottom thickness is 1.5 mm.

Type	Volume in litres	Diameter in mm	Height in mm	Code
Small pot	35	400	300	17IPL35L
Medium pot	60	470	350	17IPL60L
Big pot	95	560	390	17IPL95L



- » Stainless Steel AISI 304 (1.4301)
- » mirror polished inside (BA/IIId)
- » food safe



BEER TANKS AND OTHER PRODUCTS



INOX FOOD STEAMER

Steamers are used for cooking animal feed (e.g. potatoes, kohlrabi, beetroot), goulash, for water preheating, etc.

Advantages:

- Made entirely of stainless steel - extremely long lifespan
- firebox with fireclay for long heat maintenance
- Easy emptying of the steamer
- Quick and even cooking
- Made in Slovenia

Sizes: 80 L, 100 L, 120 L

Burning: solid fuels, gas

Technical information	Food steamer 80 L	Food steamer 100 L	Food steamer 120 L
Volume	80 L	100 L	120 L
Diameter	500 mm	565 mm	565 mm
Height	1100 mm	1250 mm	1250 mm
Weight	39 kg	51 kg	52 kg
Steaming time	80 min	85 min	100 min
Quantity of potato or similar	50 kg	65 kg	80 kg
Code	22BP80L	22BP100L	22BP120L



POTS for meat brine and for pickled cabbage/turnips

Pots are made of Stainless Steel AISI 304 and are certified food safe.

Sizes: 50 L, 90 L

Technical information	Pot 50 L	Pot 90 L
Volume	50 L	90 L
Diameter	400 mm	477 mm
Height of pot	400 mm	500 mm
Code	22FS50L	22FS90L



BEER BREWERY EQUIPMENT

Electric and oil kettles for brewing

› from 100 L to 600 L

Conical tanks for fermentation and storage

- › With cone 60°
- › From 200 L to 1500 L
- › Option for cooling jackets, insulation, manway door, etc.

› Dish bottom tanks

› Cooling tanks with compressor

› Lauter tun

› Powered grain mill





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