

# FERMENTATION VAT

**Versatile fermentation vat in stainless steel with stable forklift pockets**



- cost-effective storage even for smaller red wine batches in a high quality vat
- due to the stable design the vat can be moved directly over the press
- fast and gentle emptying via the large dimensioned, very stable mash door
- door opening flush with the vat bottom for complete drainage

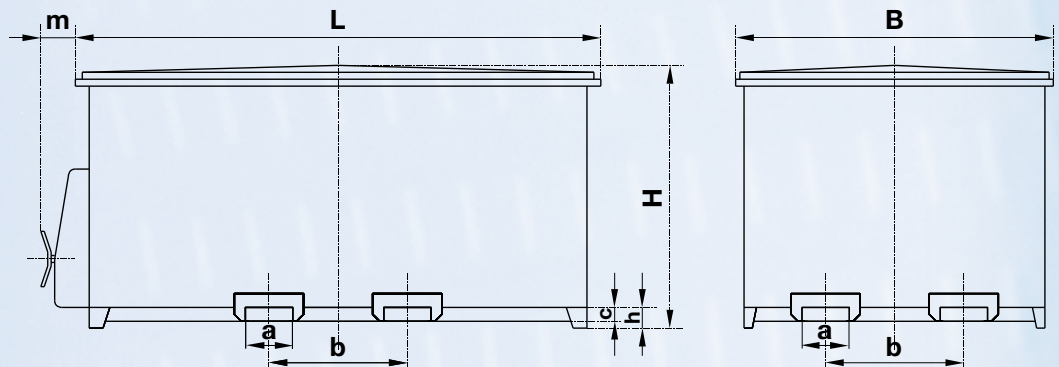


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## Features:

- space-saving, rectangular design
- can be accessed from 3 sides
- “fermentation bung function” by means of water channel
- large, sturdy mash door (420 x 380 mm)
- mash door can be opened upwards and locked
- cambered lid with stainless steel handles
- sturdy design of the tank wall (wall thickness = 2,5 mm)
- manufactured from flavour-neutral, hygienically perfect stainless steel (1.4301)
- no aroma carry-over

## Technical data:



Article No.	Content	L	W	H	m
GB-090	900 l	1340 mm	990 mm	1040 mm	270 mm
GB-150	1500 l	1590 mm	1340 mm	1080 mm	270 mm
GB-200	2000 l	2020 mm	1340 mm	1080 mm	270 mm

Other dimensions and designs on request.

## Options:

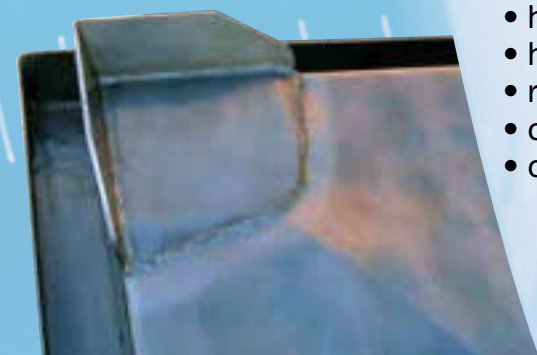
- height adjustable sieve tray to hold down the mash during fermentation
- heatable and able to be cooled-down
- reinforcement corners for stackability
- connector, e.g. for fermentation bung, juice pump connection
- connections for temperature sensors, ...



water channel



mash sieve



reinforcement corners for stackability