

## Fermentation vessels

Industriel Techniques Ltd design and manufacture both shop built and site built traditional rectangular fermentation vessels from craft and micro brewery volumes to 300 Brl capacity, from a single tank to a complete fermentation block.

Fermentation vessels constructed to 'Good Engineering Practise' designed to attenuate and crash cool contents according to your fermentation profiles.

### Nozzle schedule

N1	600 diameter manway
N2	CIP inlet
N3	Vent
N4	Sight glass and lamp
N5	Yeast pitching
N6	Temperature probe
N7	Outlet
N8	Jacket inlet
N9	Jacket outlet

### Key design features

- ✓ 0.8 Ra internal surface finish
- ✓ Fully draining sloping floors
- ✓ Hygienic design

### Options

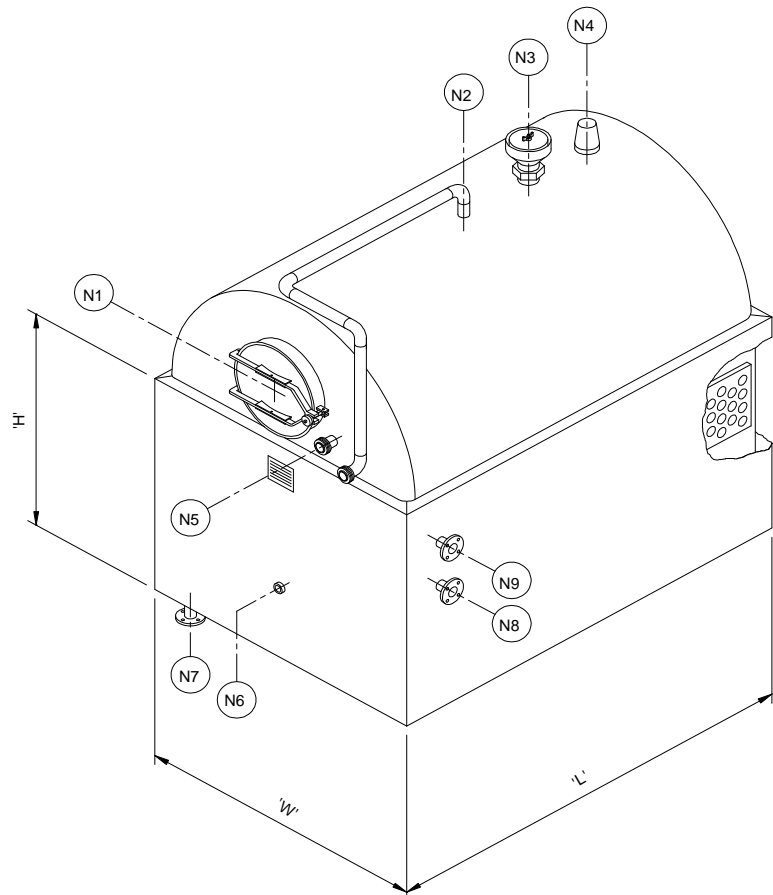
Continuous sampling system  
Full radius or 45° corner fillets  
Site built options

### Modifications

In addition to new construction, Industriel Techniques Ltd undertake modification and repair of existing vessels such as re-lining, enclosure and CIP improvements.

### Contact

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Working Volume	Length	Width	Height
2300 Litres	1500 mm	1250 mm	1250 mm
3300 Litres	1500 mm	1500 mm	1500 mm
4500 Litres	2000 mm	1500 mm	1500 mm
5400 Litres	2000 mm	1800 mm	1500 mm
6000 Litres	2000 mm	2000 mm	1500 mm
9000 Litres	2500 mm	1800 mm	2000 mm
10000 Litres	2500 mm	2000 mm	2000 mm
14400 Litres	3000 mm	2000 mm	2400 mm