

BEER FERMENTER

Dished head and conical bottom
Insulated with Polyurethane foam
Double-acting air vent valve (below 60 BBL)
Pressure and anti-vacuum valve (60 BBL and above)
CIP with spray ball and blow-off arms
Temp, sensor, sample valve, and butterfly valves
Shadowless manhole
2" bottom drain outlet
6" hop port
Rotating racking arm



DURABLE BEER FERMENTER CONSTRUCTED USING HIGH GRADE AISI304 STAINLESS STEEL

CE APPROVED FULLY ASEPTIC BEER FERMENTATION TANK

The THIELMANN Beer Fermenter can be integrated into your existing operations effortlessly as a key piece of brewing equipment. The fermentation process begins when the cooled wort is transferred into the fermentation vessel, where the yeast has already been added. If the beer being made is an ale, the wort will be maintained at a constant temperature of 68 F (20 C) for about two weeks. If the beer is a lager, the temperature will be maintained at 48 F (9 C) for about six weeks. Since fermentation produces a substantial amount of heat, the tanks must be cooled constantly to maintain the proper temperature.

The outer and inner tank is constructed using high quality AISI304 stainless steel and features a glycol cooling jacket which acts to boost glycol cooling performance, and to maintain lower lagering temperatures. The insulated interior features polished and passivated TIG welds (GTAW), which allow for a fully aseptic process, as well as, easy and effective cleaning, which is offered by means of a 360° stainless steel spray ball. The interior surfaces can be either acid passivated or polished to a mirror finish depending on your unique requirements. Other intelligent features include a sampling valve, a convenient port designed for the purpose of adding hops, a racking arm and a bunging device. A tried and tested pressure vessel, the THIELMANN Beer Fermenter is designed for use up to a working pressure of 1.5 Bar/22 psi.

PRODUCT APPLICATIONS

- Beer fermentation



FEATURES

- Glycol cooling jacket
- Inner and outer tank made of Stainless Steel AISI304
- Insulation: Polyurethane
- **Inside mirror polishing or acid passivation**
- **Side shadowless manhole: 280x380mm**
- **Aseptic sampling valve**
- **With hops adding port**
- **With racking arm**
- **With bunging device**
- Conical bottom 60°
- Tank size 1060 x 2400mm
- Design pressure: 3 Bar / 43.5 Psi, working pressure: 1.5 Bar / 22 psi
- Spray ball: AISI304, 360° comprehensive cleaning
- Welding process: 100% TIG welding joints (GTAW)
- All seams are ideally polished
- CE approved

ACCESSORIES

- Solenoid valve
- Bunging device
- Pressure gauge
- Sampling valve
- Spray ball
- Butterfly Valve

TECHNICAL SPECIFICATIONS

	INTERIOR	JACKET
Material	AISI304	AISI304
Working pressure	1.5 BAR / 22 PSI	1.5 BAR / 22 PSI
Design pressure	3 BAR / 43.5 PSI	3 BAR / 43.5 PSI
Tank size	Ø1060*2400 mm	
Cooling mode	Glycol water cooling	
Insulation material	Polyurethane	
Insulation thickness	80 mm	
Outer tank thickness	2.0 mm	
Inter tank thickness	3.0 mm	
Cover tank thickness	3.0 mm	
Cone angle	60°	
Cone volume	180 L / 1.55 BBL	
Cylinder volume	635 L / 5.43 BBL	
Cover volume	88 L / 0.75 BBL	
Effective volume	590 L / 5 BBL	

VOLUME

- 590 L / 5 BBL