



STAINLESS STEEL PRODUCTS

WINE
MAKING

FRUIT
PROCESSING

OIL
PRODUCTION

BEER
BREWING

DISTILLING
AND MORE

SALES NETWORK

OUR PRODUCTS ARE AVAILABLE IN
33 COUNTRIES



AUSTRALIA
AUSTRIA
BELGIUM
BOSNIA AND HERZEGOVINA
BULGARIA
CANADA
CHILE
CROATIA
CZECH REPUBLIC

DENMARK
ESTONIA
FRANCE
GEORGIA
GERMANY
HUNGARY
KOSOVO
LATVIA
LITHUANIA

MACEDONIA
MONTENEGRO
NORWAY
POLAND
ROMANIA
RUSSIA
SERBIA
SLOVAKIA
SLOVENIA

SPAIN
SWEDEN
SWITZERLAND
THE NETHERLANDS
UKRAINE
UNITED KINGDOM

01. Variable capacity tanks with welded legs **06**



02. Variable capacity tanks without legs **10**



03. Variable capacity tanks with cooling jacket **12**



04. Closed tanks **16**



05. Closed tanks with cooling jacket **18**



06. Variable capacity mash tanks **22**



07. Closed mash tanks **26**



08. Mash fermentation tanks **30**



09. Transportation tanks **34**



10. Mixing tanks **38**



11. Closed tanks for distilleries **42**



12. Stackable and multi-chamber tanks **44**



13. Accessories and spare parts **50**



14. Tanks for edible oil and distillates **52**



15. Honey tanks **54**



16. Fruit hydropresses **56**



17. Powered fruit crusher **58**



18. Multipurpose electric kettle **59**



19. Other products **60**



20. Beer tanks **62**



Zottel d.o.o. is a successful family-owned company, where we have been developing and manufacturing top-quality solutions for the needs of wine-making, fruit processing, oil-making, distilling and brewing industries for the past 30 years.

Our key strengths are our own development and know-how, Slovenian production and our own brand, the Zottel brand, within which we offer a wide range of stainless steel products of European origin. Committed to quality and sustainability, our product range is characterized by a modern design and an extremely long lifetime. Years of experience and a large stock of products such as wine tanks, fruit hydropresses, fruit crushers and other equipment enable us to respond quickly and reliably. We are extremely flexible and responsive as we keep pace with the rapid developments and demands of the market and are aware of our customers' challenges. We can produce a custom-made product, perfectly tailored to your needs and wishes. We believe in the values of family entrepreneurship.

Today, the company is successfully run by the third generation.

As a family-owned company, we have built our story from the very beginning on the values that are part of the family and that live on in each and every one of our employees today. Loyal to our values, we have grown from decade to decade on solid foundations, which is why they still represent the core of our business and interpersonal culture.

30 years

OF PRODUCTION AND DEVELOPMENT OF STAINLESS STEEL EQUIPMENT.



WATCH THE
CORPORATE VIDEO
SCAN THE QR CODE



OUR VALUES:

Quality

We emphasize quality at several levels of the company: in interpersonal relations, in production processes, procurement of materials, finished products and customer relations. We process material of European origin and strive for production excellence.

Expertise

Continuous investment in technology and staff enables us to meet the needs of demanding customers. We take a professional and individual approach to the project before, during and after implementation.

Responsiveness and flexibility

We keep delivery times short to ensure product stock. We are flexible in production and produce non-standard containers according to customer requirements.

Integrity

We maintain an honest and sincere relationship with our customers, business partners and employees, based on accountability and mutual trust. This builds the potential for long-term success of the company.



2 YEAR WARRANTY



BESPOKE PRODUCTION

The dimensions and equipment of the tanks and other products are adapted to the customer's wishes.



QUALITY CHECKED

We source materials of European origin from verified suppliers. We check quality in all production processes.



LONGEVITY

Products are of high quality and robust, durability is guaranteed.



CONTEMPORARY DESIGN

Upgrading the technology enables the production of aesthetically refined products.

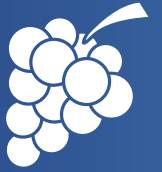


LARGE STOCK AND SHORT DELIVERY TIMES

We use stock to ensure a fast response to orders and rapid delivery of products.

KNOW-HOW AND TRADITION FOR QUALITY STAINLESS STEEL PRODUCTS

VARIABLE CAPACITY TANKS WITH WELDED LEGS



- ❖ Stainless Steel AISI304 (1.4301),
- ❖ mirror polished inside (BA/IIIId),
- ❖ circle polished outside



01



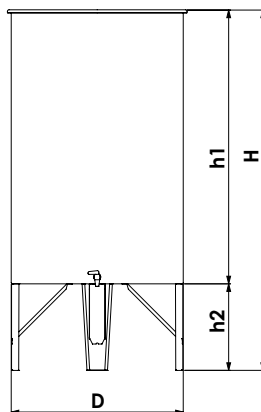
1.1 Tanks with one outlet

Standard equipment:

- welded legs
- tap 1/2"
- floating lid
- dust cover

Options:

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



Volume in liters	Dimensions in millimeters				Code
	D	H	h1	h2	
12	232	460	320	140	01012L
16	232	530	400	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	700	250	01080L
100	398	1100	850	250	010100L
120	476	1000	750	250	010120L
150	476	1095	850	250	010150L
180	476	1250	1000	250	010180L
200	565	1095	850	250	010200L
250	565	1320	1000	320	010250L
300	636	1320	1000	320	010300L1V
380	636	1570	1250	320	010380L1V
500	795	1320	1000	320	010500L1V
600	795	1570	1250	320	010600L1V

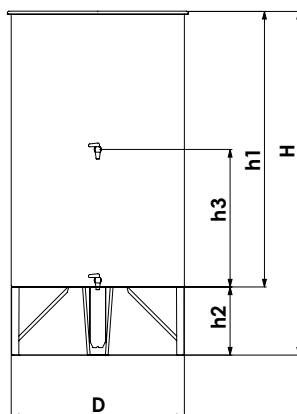
1.2 Tanks with two outlets

Standard equipment:

- welded legs
- tap 1/2"
- sample tap 1/2"
- floating lid
- dust cover

Options:

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



Volume in liters	Dimensions in millimeters					Code
	D	H	h1	h2	h3	
300	636	1320	1000	320	500	010300L2V
380	636	1570	1250	320	625	010380L2V
500	795	1320	1000	320	500	010500L2V
600	795	1570	1250	320	625	010600L2V

Winery Šijački

📍 SERBIA





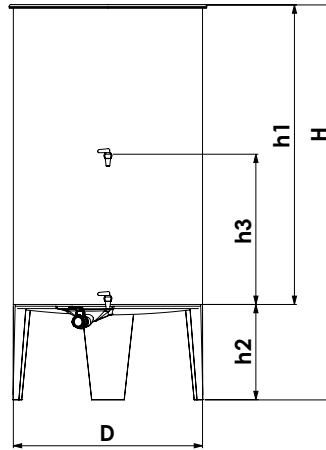
1.3 Tanks with three outlets

Standard equipment:

- welded legs
- bottom outlet with ball valve 1"
- tap 1/2"
- sample tap 1/2"
- floating lid
- dust cover

Options:

- floating lid with gasket, air pump and vent valve
- screw cap with vent valve



Volume in liters	Dimensions in millimeters					Code
	D	H	h1	h2	h3	
300	636	1320	1000	320	500	010300L3V
380	636	1570	1250	320	625	010380L3V
500	795	1320	1000	320	500	010500L3V
600	795	1570	1250	320	625	010600L3V
800	795	1820	1500	320	750	010800L3V
1100	955	1820	1500	320	750	0101100L3V

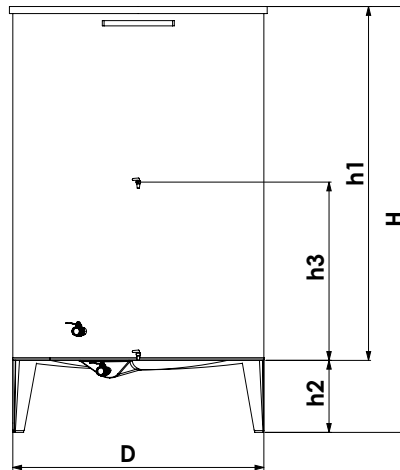
1.4 Tanks with four outlets

Standard equipment:

- welded legs
- bottom outlet with ball valve 5/4"
- racking outlet with ball valve 5/4"
- tap 3/4"
- sample tap 1/2"
- floating lid
- dust cover
- ladder support

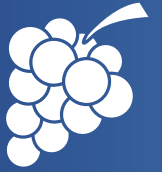
Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- floating lid with gasket, air pump and vent valve
- screw cap with vent valve
- lifting arm for floating lid
- hand winch
- level gauge DN15 - Ø16 mm



Volume in liters	Dimensions in millimeters					Code
	D	H	h1	h2	h3	
1500	1113	1900	1500	400	750	0101500L4V
2000	1267	1900	1500	400	750	0102000L4V
2450	1433	1900	1500	400	750	0102450L4V
2600	1267	2400	2000	400	1000	0102600L4V
3300	1433	2400	2000	400	1000	0103300L4V
3850	1267	3400	3000	400	1400	0103850L4V
4850	1433	3400	3000	400	1400	0104850L4V
5150	1267	4400	4000	400	1400	0105150L4V
5800	1267	4900	4500	400	1400	0105800L4V
6400	1433	4400	4000	400	1400	0106400L4V
8000	1592	4400	4000	400	1400	0108000L4V
10000	1592	5400	5000	400	1400	01010000L4V

VARIABLE CAPACITY TANKS WITHOUT LEGS



- ❖ Stainless Steel AISI304 (1.4301),
- ❖ mirror polished inside (BA/IIIId),
- ❖ circle polished outside



02



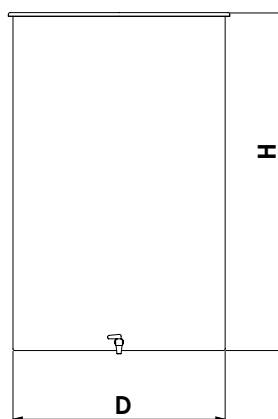
2.1 Tanks with one outlet

Standard equipment:

- tap 1/2"
- floating lid
- dust cover

Options:

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



Volume in liters	D in mm	H in mm	Code
12	232	320	03012L
16	232	400	03016L
30	316	450	03030L
50	316	650	03050L
60	316	750	03060L
70	398	600	03070L
80	398	700	03080L
100	398	850	030100L
120	476	750	030120L
150	476	850	030150L
180	476	1000	030180L
200	565	850	030200L
250	565	1000	030250L
300	636	1000	030300L
380	636	1250	030380L
500	795	1000	030500L
600	795	1250	030600L

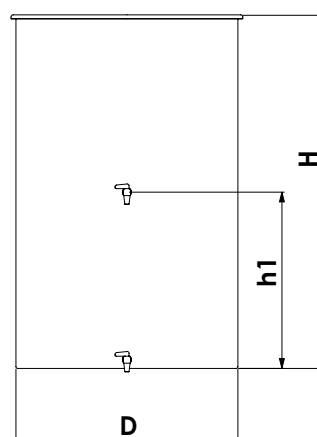
2.2 Tanks with two outlets

Standard equipment:

- tap 1/2"
- sample tap 1/2"
- floating lid
- dust cover

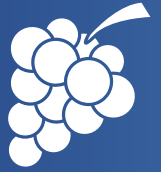
Options:

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



Volume in liters	D in mm	H in mm	h1 in mm	Code
300	636	1000	500	030300L2V
380	636	1250	625	030380L2V
500	795	1000	500	030500L2V
600	795	1250	625	030600L2V
800	795	1500	800	030800L2V
1100	955	1500	800	0301100L2V

VARIABLE CAPACITY TANKS WITH COOLING JACKET



- ❖ Stainless Steel AISI304 (1.4301),
- ❖ mirror polished inside (BA/IIIId),
- ❖ circle polished outside



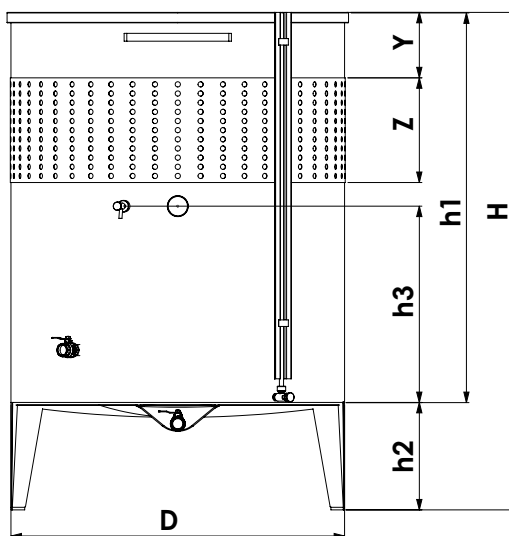
03

3.1 Tanks with one cooling jacket



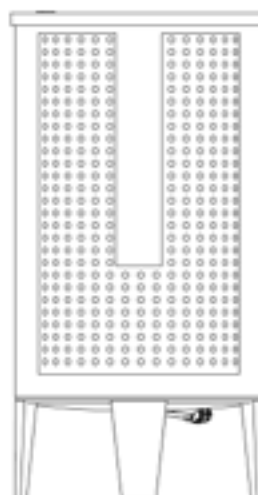
Standard equipment:

- welded legs
- cooling jacket
- 2 × fitting for cooling/heating 1/2"
- bottom outlet with ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- racking outlet with ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- sample tap DN15
- analog thermometer
- thermowell (behind)
- level gauge DN15 - Ø16 mm
- floating lid with gasket, air pump and vent valve
- dust cover
- ladder support (from 1100 L)



Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap 3/4"
- lifting lugs
- fitting for agitator
- type plate
- oval or rectangular manway
- adjustable feet
- legs h=500 mm
- lifting arm for floating lid
- hand winch
- U-jacket



U-jacket

**NEW
U-JACKET**

**U-JACKET ENSURES
COOLING OF THE ENTIRE
HEIGHT OF THE TANK!**

Volume in liters	Dimensions in millimeters							CJ in m ²	CJ U in m ²	Code	Code CJ U
	D	H	h1	h2	h3	Y	Z				
300	636	1400	1000	400	500	150	300	0.6	0.6	040300L4V	040300L4V-U
500	795	1400	1000	400	500	150	300	0.7	0.6	040500L4V	040500L4V-U
600	795	1650	1250	400	550	250	400	0.9	0.7	040600L4V	040600L4V-U
800	795	1900	1500	400	800	250	400	0.9	0.9	040800L4V	040800L4V-U
1100	955	1900	1500	400	800	250	400	1.1	0.9	0401100L4V	0401100L4V-U
1500	1113	1900	1500	400	800	250	400	1.4	1.1	0401500L4V	0401500L4V-U
2000	1267	1900	1500	400	800	250	400	1.5	1.8	0402000L4V	0402000L4V-U
2450	1433	1900	1500	400	800	250	400	1.8	1.8	0402450L4V	0402450L4V-U
2600	1267	2400	2000	400	1000	250	500	1.9	2.2	0402600L4V	0402600L4V-U
3300	1433	2400	2000	400	1000	250	500	2.1	2.2	0403300L4V	0403300L4V-U

3.2 Tanks with two cooling jackets



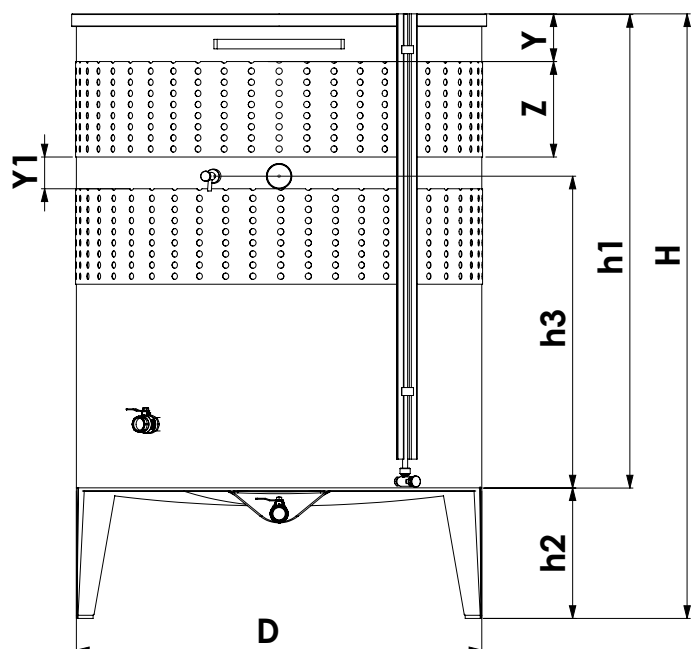
Standard equipment:

- welded legs
- 2 × cooling jacket
- 4 × fitting for cooling/heating 1/2"
- bottom outlet with ball valve 5/4"
- racking outlet with ball valve 5/4"
- sample tap DN15
- analog thermometer
- thermowell (behind)
- level gauge DN15 - Ø16 mm
- floating lid with gasket, air pump and vent valve
- dust cover
- ladder support

Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap 3/4"
- lifting lugs
- fitting for agitator
- type plate
- oval or rectangular manway
- adjustable feet
- legs h=500 mm
- lifting arm for floating lid
- hand winch

Volume in liters	Dimensions in millimeters								CJ in m ²	Code
	D	H	h1	h2	h3	Y	Z	Y1		
1100	955	1900	1500	400	1000	150	300	100	1.8	0501100L4V
1500	1113	1900	1500	400	1000	150	300	100	2.2	0501500L4V
2000	1267	1900	1500	400	1000	150	300	100	2.4	0502000L4V
2450	1433	1900	1500	400	1000	150	300	100	2.7	0502450L4V
2600	1272	2400	2000	400	900	150	400	100	3.2	0502600L4V
3300	1433	2400	2000	400	900	150	400	100	3.5	0503300L4V
3850	1267	3400	3000	400	1400	200	600	850	4.8	0503850L4V
4850	1433	3400	3000	400	1400	200	600	850	5.4	0504850L4V





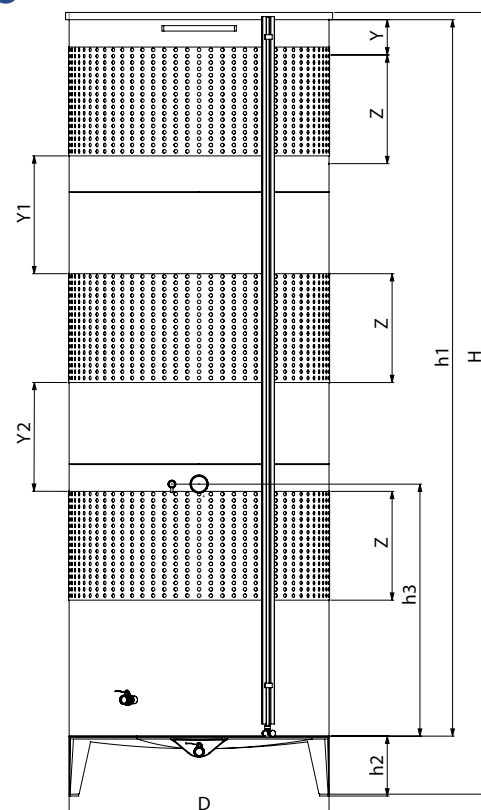
3.3 Tanks with three cooling jackets

Standard equipment:

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

Options:

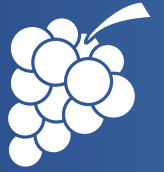
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap 3/4"
- lifting lugs
- fitting for agitator
- type plate
- oval or rectangular manway
- adjustable feet
- legs h=500 mm
- lifting arm for floating lid
- hand winch



Volume in liters	Dimensions in millimeters										CJ in m ²	Code
	D	H	h1	h2	h3	h4	Y	Z	Y1	Y2		
5150	1267	4400	4000	400	1100	280	250	600	400	400	7.2	0505150L4V
5800	1267	4900	4500	400	1450	280	400	600	750	750	7.2	0505800L4V
6400	1433	4400	4000	400	1100	280	250	600	400	400	8.2	0506400L4V
8000	1592	4400	4000	400	1100	280	250	600	400	400	9.0	0508000L4V
10000	1592	5400	5000	400	1100	280	750	600	600	600	9.0	05010000L4V



CLOSED TANKS



- ❖ Stainless Steel AISI304 (1.4301),
- ❖ mirror polished inside (BA/IIIId),
- ❖ circle polished outside



04

4.1 Tanks with manhole



Standard equipment:

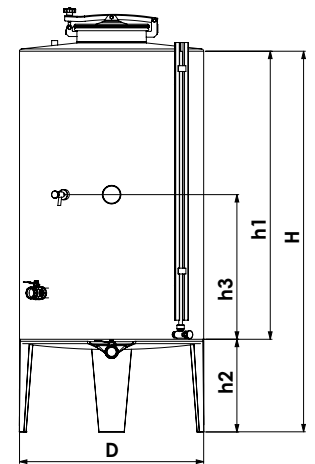
- welded legs
- bottom outlet with ball valve 1"
- racking outlet with ball valve 1"
- sample tap DN15
- manhole Ø385 mm
- analog thermometer
- level gauge DN15 - Ø16 mm
- 2 × inert gas fitting ½"

Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap ¾"
- fitting DN50 for vent valve
- vent valve DN50
- fitting for agitator with reinforced plate
- lifting lugs
- type plate
- rectangular manway 245 × 310 mm
- adjustable feet
- legs h=500 mm



Volume in liters	Dimensions in millimeters					Code
	D	H	h1	h2	h3	
300	636	1650	1000	400	500	04Z300L4V
500	795	1650	1000	400	500	04Z500L4V
600	795	1900	1250	400	625	04Z600L4V
800	795	2150	1500	400	800	04Z800L4V



4.2 Tanks with manhole and manway

Standard equipment:

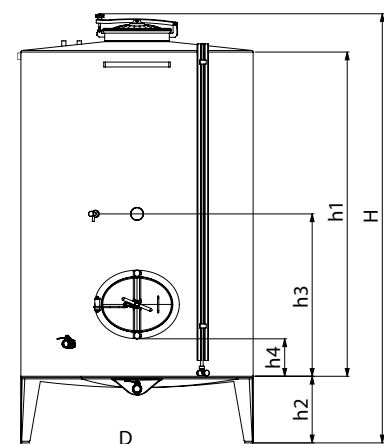
- welded legs
- bottom outlet with ball valve ¾"
- racking outlet with ball valve ¾"
- sample tap DN15
- manhole Ø385 mm
- oval manway 345 x 455 mm
- analog thermometer
- level gauge DN15 - Ø16 mm
- 2 × inert gas fitting ½"

Options:

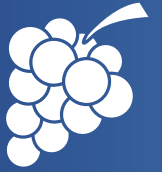
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap ¾"
- fitting DN50 for vent valve
- vent valve DN50
- fitting for agitator with reinforced plate
- lifting lugs
- type plate
- adjustable feet
- legs h=500 mm



Volume in liters	Dimensions in millimeters						Code
	D	H	h1	h2	h3	h4	
600	795	1900	1250	400	550	280	04Z2600L4V
800	795	2150	1500	400	800	280	04Z2800L4V
1100	955	2150	1500	400	800	280	04Z1100L4V
1500	1113	2150	1500	400	800	280	04Z1500L4V
2000	1267	2150	1500	400	800	280	04Z2000L4V
2450	1433	2150	1500	400	800	280	04Z2450L4V
2600	1267	2650	2000	400	1000	280	04Z2600L4V
3300	1433	2650	2000	400	1000	280	04Z3300L4V
3850	1267	3650	3000	400	1400	280	04Z3850L4V
4850	1433	3650	3000	400	1400	280	04Z4850L4V
5150	1267	4650	4000	400	1100	280	04Z5150L4V
5800	1267	5150	4500	400	1450	280	04Z5800L4V
6400	1433	4650	4000	400	1100	280	04Z6400L4V
8000	1592	4650	4000	400	1100	280	04Z8000L4V
10000	1592	5650	5000	400	1100	280	04Z10000L4V



CLOSED TANKS WITH COOLING JACKET



- ❖ Stainless Steel AISI304 (1.4301),
- ❖ mirror polished inside (BA/IIIId),
- ❖ circle polished outside



05

5.1 Tanks with one cooling jacket



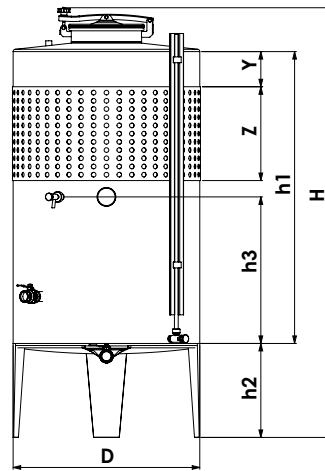
Standard equipment:

- welded legs
- cooling jacket
- 2 × fitting for cooling/heating ½"
- bottom outlet with ball valve 1" (from 300 L to 800 L) or ¾" (from 1100 L)
- racking outlet with ball valve 1" (from 300 L to 800 L) or ¾" (from 1100 L)
- oval manway 345 x 455 mm (from 1100 L)
- manhole Ø385 mm
- sample tap DN15
- analog thermometer
- thermowell (behind)
- level gauge DN15 - Ø16 mm
- 2 × inert gas fitting ½"
- ladder support (from 1100 L)

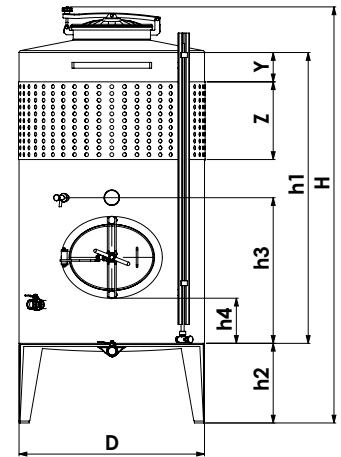


Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap ¾"
- fitting DN50 for vent valve
- vent valve DN50
- fitting for agitator with reinforced plate
- lifting lugs
- type plate
- rectangular manway 245 × 310 mm
- adjustable feet
- legs h=500 mm
- U-jacket



Tanks from 300 L to 800 L

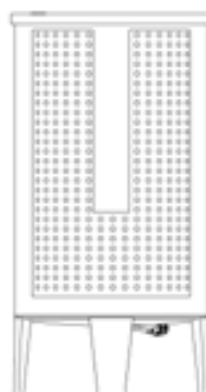


Tanks from 1100 L to 3300 L

Volume in liters	Dimensions in millimeters								CJ in m ²	CJ U in m ²	Code	Code CJ U
	D	H	h1	h2	h3	h4	Y	Z				
300	636	1650	1000	400	500	/	150	300	0.6	0.6	06Z300L4V	06Z300L4V-U
500	795	1650	1000	400	500	/	150	300	0.7	0.6	06Z500L4V	06Z500L4V-U
600	795	1900	1250	400	550	/	250	400	0.9	0.7	06Z600L4V	06Z600L4V-U
800	795	2150	1500	400	800	/	250	400	0.9	0.9	06Z800L4V	06Z800L4V-U
1100	955	2150	1500	400	800	280	250	400	1.1	0.9	06Z1100L4V	06Z1100L4V-U
1500	1113	2150	1500	400	800	280	250	400	1.4	1.1	06Z1500L4V	06Z1500L4V-U
2000	1267	2150	1500	400	800	280	250	400	1.5	1.8	06Z2000L4V	06Z2000L4V-U
2450	1433	2150	1500	400	800	280	250	500	2.1	1.8	06Z2450L4V	06Z2450L4V-U
2600	1267	2650	2000	400	1000	280	250	500	1.9	2.2	06Z2600L4V	06Z2600L4V-U
3300	1433	2650	2000	400	1000	280	250	500	2.1	2.2	06Z3300L4V	06Z3300L4V-U

NEW
U-JACKET

U-JACKET ENSURES COOLING OF THE ENTIRE HEIGHT OF THE TANK!



U-jacket

5.2 Tanks with two cooling jackets



Standard equipment:

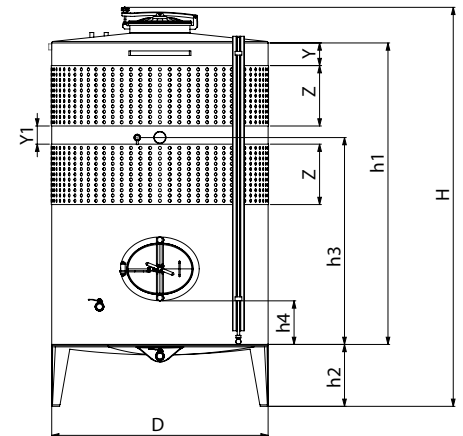
- welded legs
- 2 × cooling jacket
- 4 × fitting for cooling/heating 1/2"
- bottom outlet with ball valve 5/4"
- racking outlet with ball valve 5/4"
- oval manway 345 x 455 mm
- manhole Ø385 mm
- sample tap DN15
- analog thermometer
- thermowell (behind)
- level gauge DN15 - Ø16 mm
- 2 × inert gas fitting 1/2"
- ladder support

Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap 3/4"
- fitting DN50 for vent valve
- vent valve DN50
- fitting for agitator with reinforced plate
- lifting lugs
- type plate
- adjustable feet
- legs h=500 mm



Volume in liters	Dimensions in millimeters									CJ in m ²	Code
	D	H	h1	h2	h3	h4	Y	Z	Y1		
1100	955	2150	1500	400	1000	200	150	300	100	1.8	062Z1100L4V
1500	1113	2150	1500	400	1000	200	150	300	100	2.2	062Z1500L4V
2000	1267	2150	1500	400	1000	200	150	300	100	2.4	062Z2000L4V
2450	1433	2150	1500	400	1000	200	150	300	100	2.7	062Z2450L4V
2600	1272	2650	2000	400	900	280	150	400	100	3.2	062Z2600L4V
3300	1433	2650	2000	400	900	280	150	400	100	3.5	062Z3300L4V
3850	1267	3650	3000	400	1400	280	200	600	850	4.8	062Z3850L4V
4850	1433	3650	3000	400	1400	280	200	600	850	5.4	062Z4850L4V



5.3 Tanks with three cooling jackets

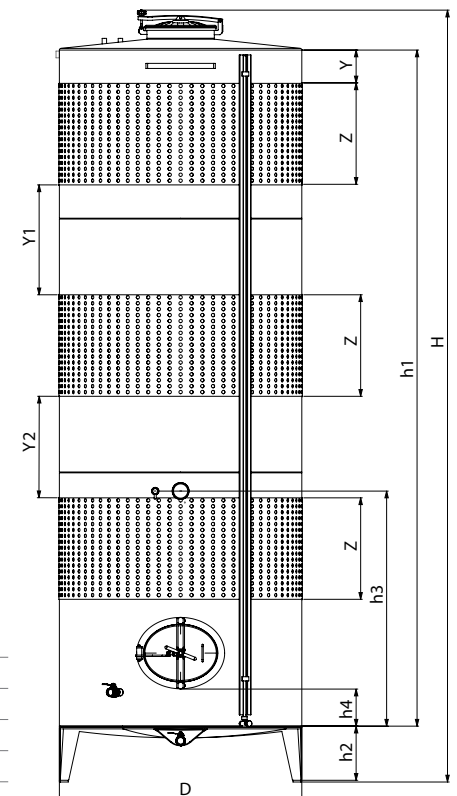
Standard equipment:

- welded legs
- 3 × cooling jacket
- 6 × fitting for cooling/heating 1/2"
- bottom outlet with ball valve 5/4"
- racking outlet with ball valve 5/4"
- oval manway 345 x 455 mm
- manhole Ø385 mm
- sample tap DN15
- analog thermometer
- thermowell (behind)
- level gauge DN15 - Ø16 mm
- 2 × inert gas fitting 1/2"
- ladder support

Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap 3/4"
- fitting DN50 for vent valve
- vent valve DN50
- fitting for agitator with reinforced plate
- lifting lugs
- type plate
- legs h=500 mm
- adjustable feet

Volume in liters	Dimensions in millimeters										CJ in m ²	Code
	D	H	h1	h2	h3	h4	Y	Z	Y1	Y2		
5150	1267	4650	4000	400	1100	280	250	600	400	400	7.2	06Z5150L4V
5800	1267	5150	4500	400	1450	280	400	600	750	750	7.2	06Z5800L4V
6400	1433	4650	4000	400	1100	280	250	600	400	400	8.2	06Z6400L4V
8000	1592	4650	4000	400	1100	280	250	600	400	400	9.0	06Z8000L4V
10000	1592	5650	5000	400	1100	280	750	600	600	600	9.0	06Z10000L4V

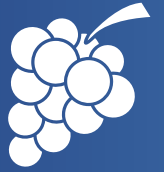


Wine Cellar Le Bois de Loë

BELGIUM 



VARIABLE CAPACITY MASH TANKS



- ❖ Tanks with rectangular manway are used for maceration and fermentation of wine or for wine storage. Rectangular manway enables an easy discharge and cleaning of tank.
- ❖ Cooling jackets help to achieve desired temperature and controlled fermentation inside the tank.
- ❖ Stainless Steel AISI304 (1.4301),
- ❖ mirror polished inside (BA/IIIId),
- ❖ circle polished outside.



06

6.1 Mash tanks without cooling jacket



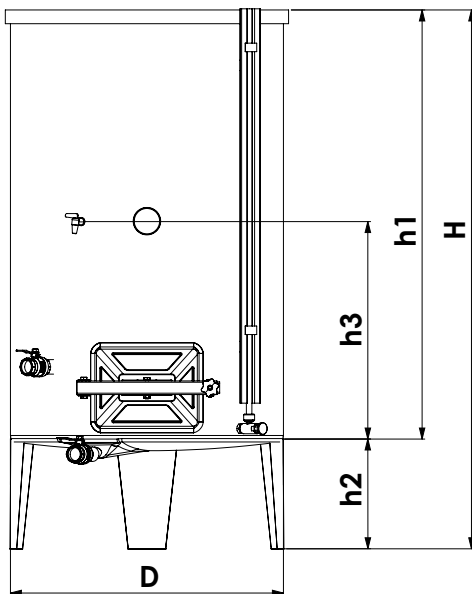
Standard equipment:

- welded legs
- bottom outlet with ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- racking outlet with ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- sample tap DN15
- rectangular manway 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 10,000 L)
- analog thermometer
- level gauge DN15 - Ø16 mm
- floating lid with gasket, air pump and vent valve
- dust cover
- ladder support (from 1100 L)

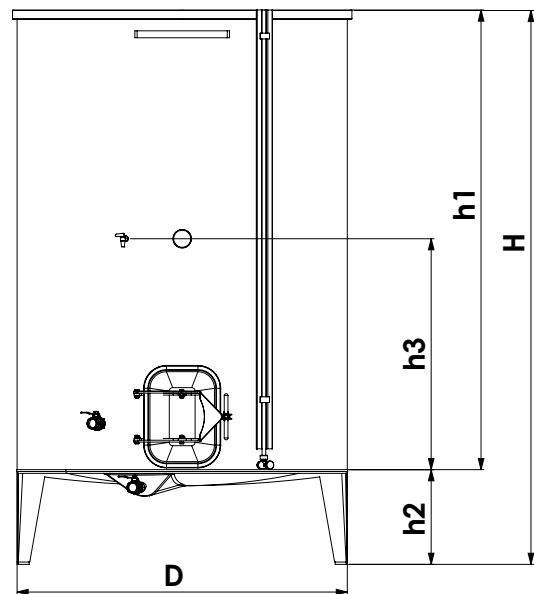
Options:

- slope bottom 5% (3°)
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap 3/4"
- lifting lugs
- fitting for agitator with reinforced plate
- type plate
- oval or rectangular manway
- adjustable feet
- legs h=500 mm
- lifting arm for floating lid
- hand winch

Volume in liters	Dimensions in millimeters						Code
	D	H	h1	h2	h3		
300	636	1400	1000	400	500		020300L4V
500	795	1400	1000	400	500		020500L4V
600	795	1650	1250	400	625		020600L4V
800	795	1900	1500	400	800		020800L4V
1100	955	1900	1500	400	800		0201100L4V
1500	1113	1900	1500	400	800		0201500L4V
2000	1267	1900	1500	400	800		0202000L4V
2450	1433	1900	1500	400	800		0202450L4V
2600	1267	2400	2000	400	1000		0202600L4V
3300	1433	2400	2000	400	1000		0203300L4V
3850	1267	3400	3000	400	1400		0203850L4V
4850	1433	3400	3000	400	1400		0204850L4V
5150	1267	4400	4000	400	1100		0205150L4V
5800	1267	4900	4500	400	1450		0205800L4V
6400	1433	4400	4000	400	1100		0206400L4V
8000	1592	4400	4000	400	1100		0208000L4V
10000	1592	5400	5000	400	1100		02010000L4V



Tanks from 300 L to 800 L



Tanks from 1100 L to 3300 L



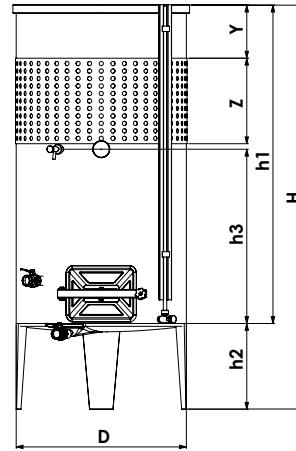
6.2 Mash tanks with one cooling jacket

Standard equipment:

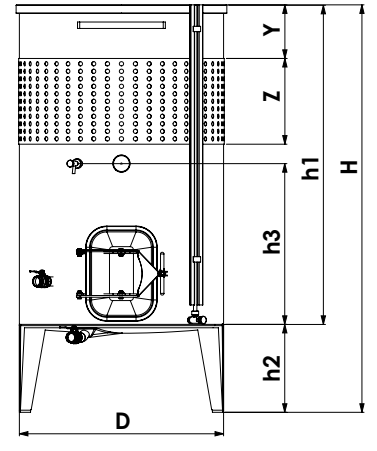
- welded legs
- cooling jacket
- 2 × fitting for cooling/heating ½"
- bottom outlet with ball valve 1" (from 300 L to 800 L) or ¾" (from 1100 L)
- racking outlet with ball valve 1" (from 300 L to 800 L) or ¾" (from 1100 L)
- sample tap DN15
- rectangular manway 245 × 310 mm (from 300 L to 800 L) or 420 × 310 mm (from 1100 L to 3300 L)
- analog thermometer
- thermowell (behind)
- level gauge DN15 - Ø16 mm
- floating lid with gasket, air pump and vent valve
- dust cover
- ladder support (from 1100 L)

Options:

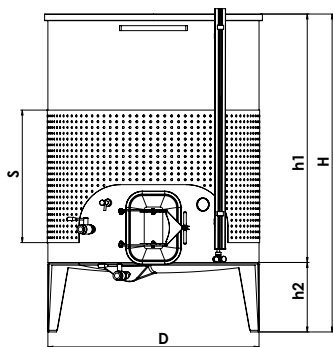
- slope bottom 5% (3°)
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap ¾"
- lifting lugs
- fitting for agitator with reinforced plate
- type plate
- oval or rectangular manway
- adjustable feet
- legs h=500 mm
- lifting arm for floating lid
- hand winch
- S-jacket



Tanks from 300 L to 800 L



Tanks from 1100 L to 3300 L



S-jacket



ENSURES MORE EFFICIENT COOLING IN THE LOWER PART OF THE TANK DURING MACERATION **NEW S-JACKET**

Volume in liters	Dimensions in millimeters								CJ in m ²	CJ S in m ²	Code	Code CJ S
	D	H	h1	h2	h3	Y	Z	S				
300	636	1400	1000	400	500	150	300	600	0.6	1.0	0720300L4V	0720300L4V-S
500	795	1400	1000	400	500	150	300	600	0.7	1.2	0720500L4V	0720500L4V-S
600	795	1650	1250	400	550	250	400	600	0.9	1.2	0720600L4V	0720600L4V-S
800	795	1900	1500	400	800	250	400	600	0.9	1.2	0720800L4V	0720800L4V-S
1100	955	1900	1500	400	800	250	400	800	1.1	1.9	07201100L4V	07201100L4V-S
1500	1113	1900	1500	400	800	250	400	800	1.4	2.4	07201500L4V	07201500L4V-S
2000	1267	1900	1500	400	800	250	400	800	1.5	2.8	07202000L4V	07202000L4V-S
2450	1433	1900	1500	400	800	250	400	800	1.8	3.2	07202450L4V	07202450L4V-S
2600	1267	2400	2000	400	1000	250	500	800	1.9	2.8	07202600L4V	07202600L4V-S
3300	1433	2400	2000	400	1000	250	500	800	2.1	3.2	07203300L4V	07203300L4V-S

6.3 Mash tanks with two cooling jackets

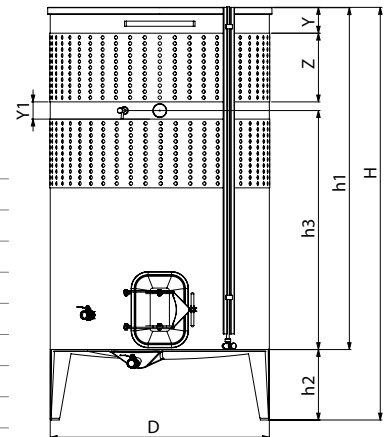


Standard equipment:

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

Options:

- slope bottom 5% (3°)
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap 3/4"
- lifting lugs
- fitting for agitator with reinforced plate
- type plate
- oval or rectangular manway
- adjustable feet
- legs h=500 mm
- lifting arm for floating lid
- hand winch



Volume in liters	Dimensions in millimeters									CJ in m ²	Code
	D	H	h1	h2	h3	Y	Z	Y1			
1100	955	1900	1500	400	1000	150	300	100	1.8	07301100L4V	
1500	1113	1900	1500	400	1000	150	300	100	2.2	07301500L4V	
2000	1267	1900	1500	400	1000	150	300	100	2.4	07302000L4V	
2450	1433	1900	1500	400	1000	150	300	100	2.7	07302450L4V	
2600	1272	2400	2000	400	900	150	400	100	3.2	07302600L4V	
3300	1433	2400	2000	400	900	150	400	100	3.5	07303300L4V	
3850	1267	3400	3000	400	1400	200	600	850	4.8	07303300L4V	
4850	1433	3400	3000	400	1400	200	600	850	5.4	07304850L4V	

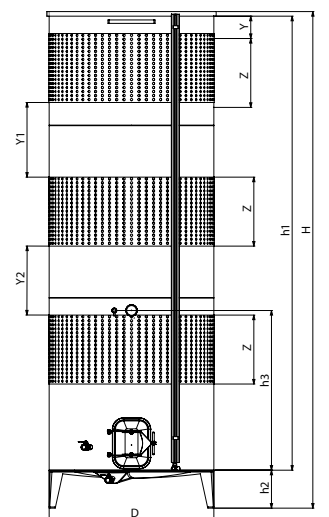
6.4 Mash tanks with three cooling jackets

Standard equipment:

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

Options:

- slope bottom 5% (3°)
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap 3/4"
- lifting lugs
- fitting for agitator with reinforced plate
- type plate
- oval or rectangular manway
- adjustable feet
- legs h=500 mm
- lifting arm for floating lid
- hand winch



Volume in liters	Dimensions in millimeters										CJ in m ²	Code
	D	H	h1	h2	h3	Y	Z	Y1	Y2			
5150	1267	4650	4000	400	1100	250	600	400	400	7.2	07405150L4V	
5800	1267	5150	4500	400	1450	400	600	750	750	7.2	07405800L4V	
6400	1433	4650	4000	400	1100	250	600	400	400	8.2	07406400L4V	
8000	1592	4650	4000	400	1100	250	600	400	400	9.0	07408000L4V	
10000	1592	5650	5000	400	1100	750	600	600	600	9.0	074010000L4V	

CLOSED MASH TANKS



- ❖ Tanks with rectangular manway are used for maceration and fermentation of wine or for wine storage. Rectangular manway enables an easy discharge and cleaning of tank.
- ❖ Cooling jackets help to achieve desired temperature and controlled fermentation inside the tank.
- ❖ Stainless Steel AISI304 (1.4301),
 - ❖ mirror polished inside (BA/IIIId),
 - ❖ circle polished outside



07

7.1 Mash tanks without cooling jacket



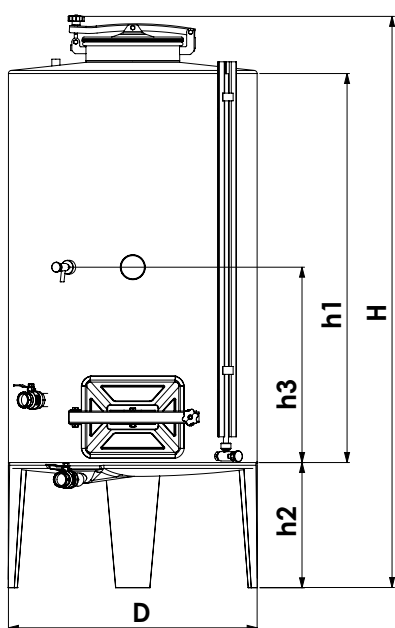
Standard equipment:

- welded legs
- bottom outlet with ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- racking outlet with ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- sample tap DN15
- manhole Ø385 mm
- rectangular manway 245 × 310 mm (from 300 L to 800 L), 420 × 310 mm (from 1100 L up to 4850 L) or 530 × 400 mm (from 5150 L to 10,000 L)
- analog thermometer
- level gauge DN15 - Ø16 mm
- 2 × inert gas fitting 1/2"
- ladder support (from 1100 L)

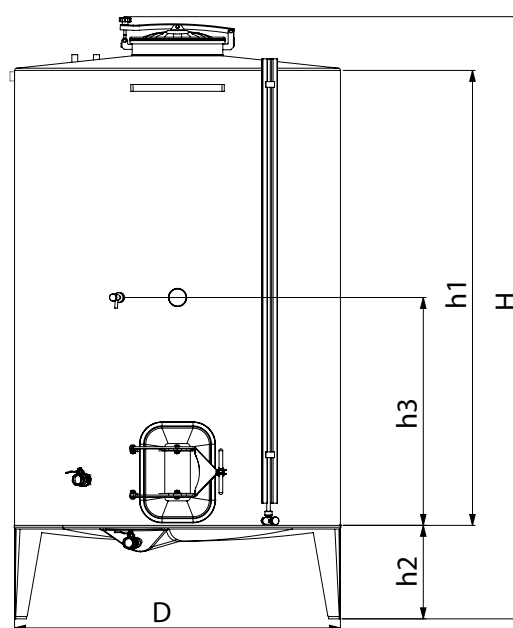
Options:

- slope bottom 5% (3°)
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap 3/4"
- fitting DN50 for vent valve
- vent valve DN50
- lifting lugs
- fitting for agitator with reinforced plate
- type plate
- adjustable feet
- legs h=500 mm

Volume in liters	Dimensions in millimeters					Code
	D	H	h1	h2	h3	
300	636	1650	1000	400	500	08Z300L4V
500	795	1650	1000	400	500	08Z500L4V
600	795	1900	1250	400	625	08Z600L4V
800	795	2150	1500	400	800	08Z800L4V
1100	955	2150	1500	400	800	08Z1100L4V
1500	1113	2150	1500	400	800	08Z1500L4V
2000	1267	2150	1500	400	800	08Z2000L4V
2450	1433	2150	1500	400	800	08Z2450L4V
2600	1267	2650	2000	400	1000	08Z2600L4V
3300	1433	2650	2000	400	1000	08Z3300L4V
3850	1267	3650	3000	400	1400	08Z3850L4V
4850	1433	3650	3000	400	1400	08Z4850L4V
5150	1267	4650	4000	400	1100	08Z5150L4V
5800	1267	5150	4500	400	1450	08Z5800L4V
6400	1433	4650	4000	400	1100	08Z6400L4V
8000	1592	4650	4000	400	1100	08Z8000L4V
10000	1592	5650	5000	400	1100	08Z10000L4V



Tanks from 300 L to 800 L



Tanks from 1100 L to 10000 L

7.2 Mash tanks with one cooling jacket



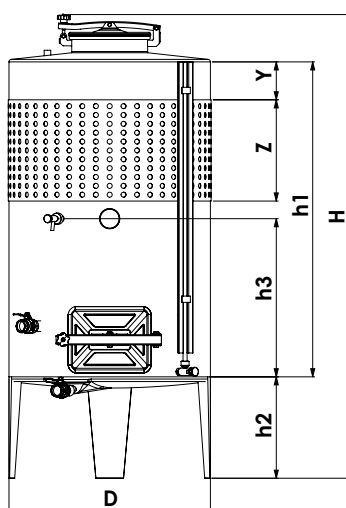
Standard equipment:

- welded legs
- cooling jacket
- 2 × fitting for cooling/heating ½"
- bottom outlet with ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- racking outlet with ball valve 1" (from 300 L to 800 L) or 5/4" (from 1100 L)
- sample tap DN15
- manhole Ø385 mm
- rectangular manway 245 × 310 mm (from 300 L to 800 L) or 420 × 310 mm (from 1100 L to 3300 L)
- analog thermometer
- thermowell (behind)
- level gauge DN15 - Ø16 mm
- 2 × inert gas fitting ½"
- ladder support (from 1100 L)

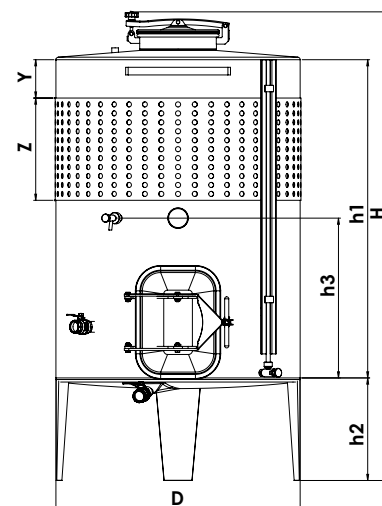


Options:

- slope bottom 5% (3°)
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap ¾"
- fitting DN50 for vent valve
- vent valve DN50
- lifting lugs
- fitting for agitator with reinforced plate
- type plate
- adjustable feet
- legs h=500 mm
- S-jacket



Tanks from 300 L to 800 L

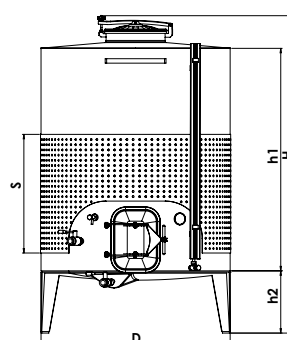


Tanks from 1100 L to 3300 L

Volume in liters	Dimensions in millimeters								CJ in m ²	CJ S in m ²	Code	Code CJ S
	D	H	h1	h2	h3	Y	Z	S				
300	636	1650	1000	400	500	150	300	600	0.6	1.0	081Z300L4V	081Z300L4V-S
500	795	1650	1000	400	500	150	300	600	0.7	1.2	081Z500L4V	081Z500L4V-S
600	795	1900	1250	400	550	250	400	600	0.9	1.2	081Z600L4V	081Z600L4V-S
800	795	2150	1500	400	800	250	400	600	0.9	1.2	081Z800L4V	081Z800L4V-S
1100	955	2150	1500	400	800	250	400	800	1.1	1.9	081Z1100L4V	081Z1100L4V-S
1500	1113	2150	1500	400	800	250	400	800	1.4	2.4	081Z1500L4V	081Z1500L4V-S
2000	1267	2150	1500	400	800	250	400	800	1.5	2.8	081Z2000L4V	081Z2000L4V-S
2450	1433	2150	1500	400	800	250	500	800	2.1	3.2	081Z2450L4V	081Z2450L4V-S
2600	1267	2650	2000	400	1000	250	500	800	1.9	2.8	081Z2600L4V	081Z2600L4V-S
3300	1433	2650	2000	400	1000	250	500	800	2.1	3.2	081Z3300L4V	081Z3300L4V-S

NEW
S-JACKET

ENSURES MORE EFFICIENT
COOLING IN THE LOWER PART OF
THE TANK DURING MACERATION



S-jacket

7.3 Mash tanks with two cooling jackets



Standard equipment:

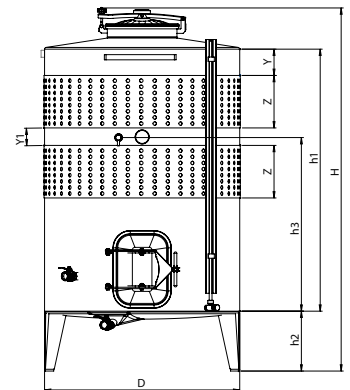
- welded legs
- 2 × cooling jacket
- 4 × fitting for cooling/heating ½"
- bottom outlet with ball valve ¾"
- racking outlet with ball valve ¾"
- sample tap DN15
- manhole Ø385 mm
- rectangular manway 420 × 310 mm
- analog thermometer
- thermowell (behind)
- level gauge DN15 - Ø16 mm
- 2 × inert gas fitting ½"
- ladder support

Options:

- slope bottom 5% (3°)
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap ¾"
- fitting DN50 for vent valve
- vent valve DN50
- lifting lugs
- fitting for agitator with reinforced plate
- type plate
- adjustable feet
- legs h=500 mm



Volume in liters	Dimensions in millimeters									CJ in m ²	Code
	D	H	h1	h2	h3	Y	Z	Y1	Z		
1100	955	2150	1500	400	1000	150	300	100	1.8	082Z1100L4V	
1500	1113	2150	1500	400	1000	150	300	100	2.2	082Z1500L4V	
2000	1267	2150	1500	400	1000	150	300	100	2.4	082Z2000L4V	
2450	1433	2150	1500	400	1000	150	300	100	2.7	082Z2450L4V	
2600	1272	2650	2000	400	900	150	400	100	3.2	082Z2600L4V	
3300	1433	2650	2000	400	900	150	400	100	3.5	082Z3300L4V	
3850	1267	3650	3000	400	1400	200	600	850	4.8	082Z3850L4V	
4850	1433	3650	3000	400	1400	200	600	850	5.4	082Z4850L4V	



7.4 Mash tanks with three cooling jackets

Standard equipment:

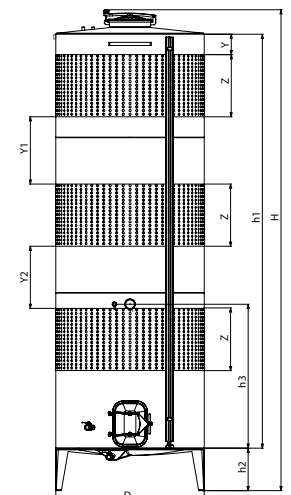
- welded legs
- 3 × cooling jacket
- 6 × fitting for cooling/heating ½"
- bottom outlet with ball valve ¾"
- racking outlet with ball valve ¾"
- sample tap DN15
- manhole Ø385 mm
- rectangular manway 530 × 400 mm
- analog thermometer
- thermowell (behind)
- level gauge DN15 - Ø16 mm
- 2 × inert gas fitting ½"
- ladder support

Options:

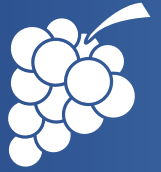
- slope bottom 5% (3°)
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap ¾"
- fitting DN50 for vent valve
- vent valve DN50
- lifting lugs
- fitting for agitator with reinforced plate
- type plate
- adjustable feet
- legs h=500 mm



Volume in liters	Dimensions in millimeters										CJ in m ²	Code
	D	H	h1	h2	h3	Y	Z	Y1	Y2	Z		
5150	1267	4650	4000	400	1100	250	600	400	400	7.2	083Z5150L4V	
5800	1267	5150	4500	400	1450	400	600	750	750	7.2	083Z5800L4V	
6400	1433	4650	4000	400	1100	250	600	400	400	8.2	083Z6400L4V	
8000	1592	4650	4000	400	1100	250	600	400	400	9.0	083Z8000L4V	
10000	1592	5650	5000	400	1100	750	600	600	600	9.0	083Z10000L4V	



MASH FERMENTATION TANKS



- ❖ Mash fermentation tanks are perfect for maceration and fermentation of red and white grapes.
- ❖ Stainless Steel AISI304 (1.4301), mirror polished inside (BA/IIIId), circle polished outside

ADVANTAGES:

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

08



8.1 Pump-over mash tanks



Pump-over mash tanks 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.

Sprinkler floods the cap (skins and seeds) that is floating on top of the must. Must is drained out from the tank through racking outlet and pumped back up to the top of the tank. This procedure is repeated a several times. Detachable filter screen is attached inside the tank to allow the separation of solids during the process of 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:

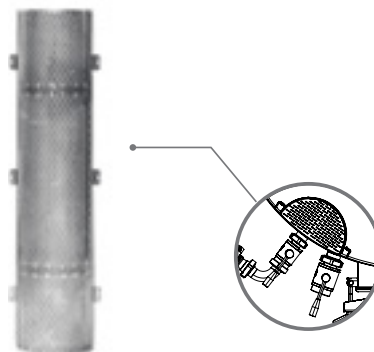
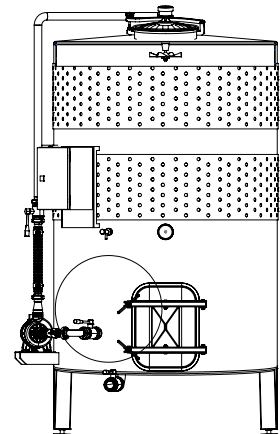
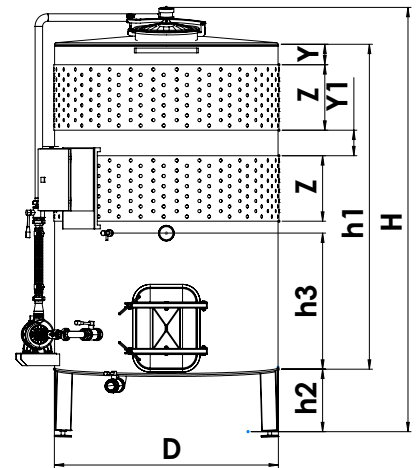
- Temperature during maceration
- Length of maceration
- Intensity and intervals of pumping over

Standard equipment:

- welded legs in adjustable feet
- slope bottom 5 %
- sprinkler with tube
- 2 × cooling jacket
- 4 × fitting for cooling/heating ½"
- bottom outlet with ball valve DN50
- racking outlet with ball valve DN50
- rectangular manway 530 × 400 mm
- detachable filter screen
- manhole Ø385 mm + vent valve DN50
- sample tap DN15
- analog thermometer
- thermowell (behind)
- 2 × inert gas fitting ½"
- ladder support
- type plate

Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap ¾"
- oval manway
- slope bottom 8 %
- must pump
- control panel
- fitting for agitator with reinforced plate
- level gauge
- lifting lugs
- S-jacket



Volume in liters	Dimensions in millimeters								CJ in m ²	Code
	D	H	h1	h2	h3	Y	Z	Y1		
1100	955	2250	1500	500	650	150	300	100	1.8	08PV1100L4V
1500	1113	2250	1500	500	650	150	300	100	2.2	08PV1500L4V
2000	1267	2250	1500	500	650	150	300	100	2.4	08PV2000L4V
2600	1272	2750	2000	500	1000	400	400	100	2.4	08PV2600L4V
3300	1433	2750	2000	500	1000	400	400	100	2.7	08PV3300L4V
4000	1592	2750	2000	500	1000	400	400	100	4.8	08PV4000L4V
5000	1592	3250	2500	500	1000	700	400	300	4.8	08PV5000L4V

8.2 Horizontal mash tank



Horizontal mash tank allows high extraction of colors and aromas from grape skins.

Eight-paddle motor mixer is mounted inside the tank, which slowly and effectively rotates the mash. Paddles rotate eight times per minute. Electronic control panel enables setting time intervals and mixing direction. The agitator rotates in both direction and thus enables an easy discharge.

Standard equipment:

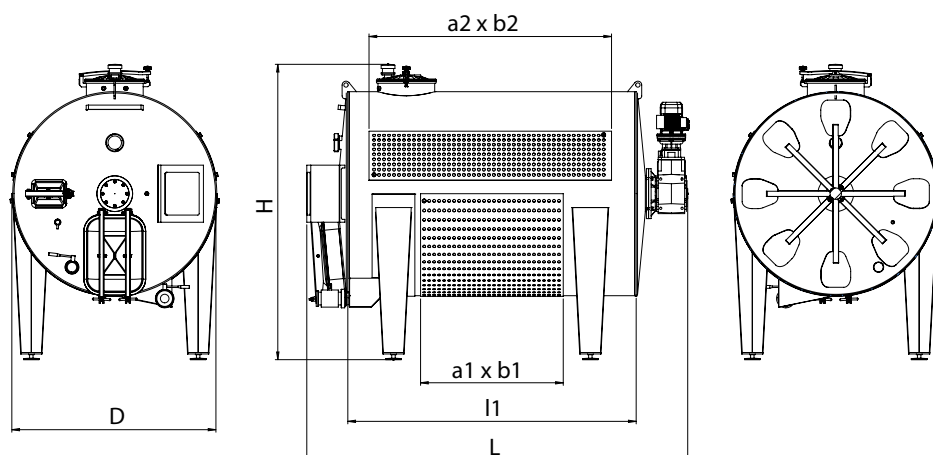
- welded in adjustable feet
- 3 × cooling jacket
- 6 × fitting for cooling/heating ½"
- paddle mixer
- three-phase motor with viator
- control panel
- bottom outlet with ball valve DN80
- racking outlet with ball valve DN65
- sample tap DN15
- analog thermometer
- thermowell (behind)
- rectangular manway 530 × 400 mm
- front rectangular manway 225 × 175 mm
- manhole Ø385 mm + vent valve DN50
- sight glass DN80
- sample tap DN15
- ladder support
- lifting lugs
- type plate

Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap ¾"
- additional manhole Ø385 mm
- inert gas fitting ½"



Volume in liters	Dimensions in millimeters							Code
	D	L	l1	H	a1 × b1	a2 × b2	CJ in m ²	
3300	1433	2700	2000	2100	1000 × 2000	420 × 1700	3.4	08LV3300L4V
5000	1750	2800	2000	2600	1000 × 2500	500 × 1700	4.2	08LV5000L4V
7200	1750	3800	3000	2600	1800 × 2500	500 × 1700	5.4	08LV7200L4V



8.3 Mash tank with plunger



Tank with mash plunger is used for maceration of white and red grapes. A pneumatic cylinder helps plunger to immerse the cap (grapes) into the juice. This is done by a two-flap plunger in the pre-set time intervals. Immersion is slow and gentle with a low mechanic pressure, thus increasing the extraction of color, aromas and tannins from grape skins. Immersion time intervals are set on the electric control panel, manual start is also possible.

Double cooling jacket enables achieving and maintaining optimal temperature of mash during maceration. Mash tank also serves as a vessel for fermentation and storage of wine. Mash tank with plunger can be equipped with pump and sprinkler, combining the pump-over and punch down processes for the highest effectiveness

Standard equipment:

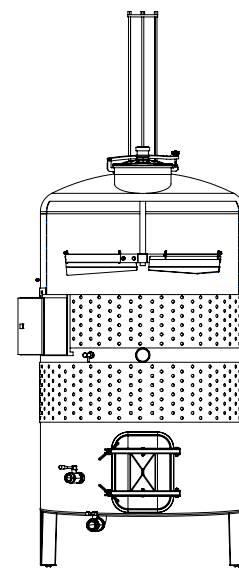
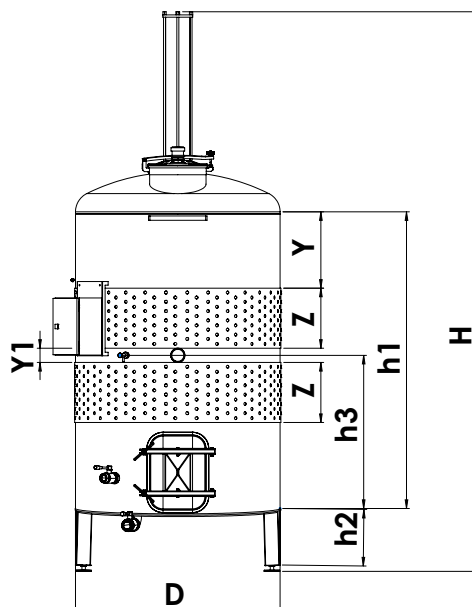
- welded in adjustable feet
- slope bottom 5%
- 2 × cooling jacket
- 4 × fitting 1/2" for cooling/heating
- Rectangular manway 530 × 400 mm
- bottom outlet with ball valve DN65
- racking outlet with ball valve DN50
- thermometer
- thermowell (behind)
- sample tap DN15
- manhole Ø385 mm + vent valve DN50
- 2 × inert gas fitting 1/2"
- ladder support
- pneumatic cylinder
- plunger
- control panel
- type plate

Options:

- pump Ebara or Liverani EP Minor
- fittings and stand for pump
- sprinkler with tube
- detachable filter screen
- slope bottom 8%
- level gauge
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- fitting for agitator with reinforced plate
- additional oval or rectangular manway
- S-jacket

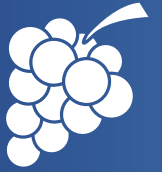


Plunger

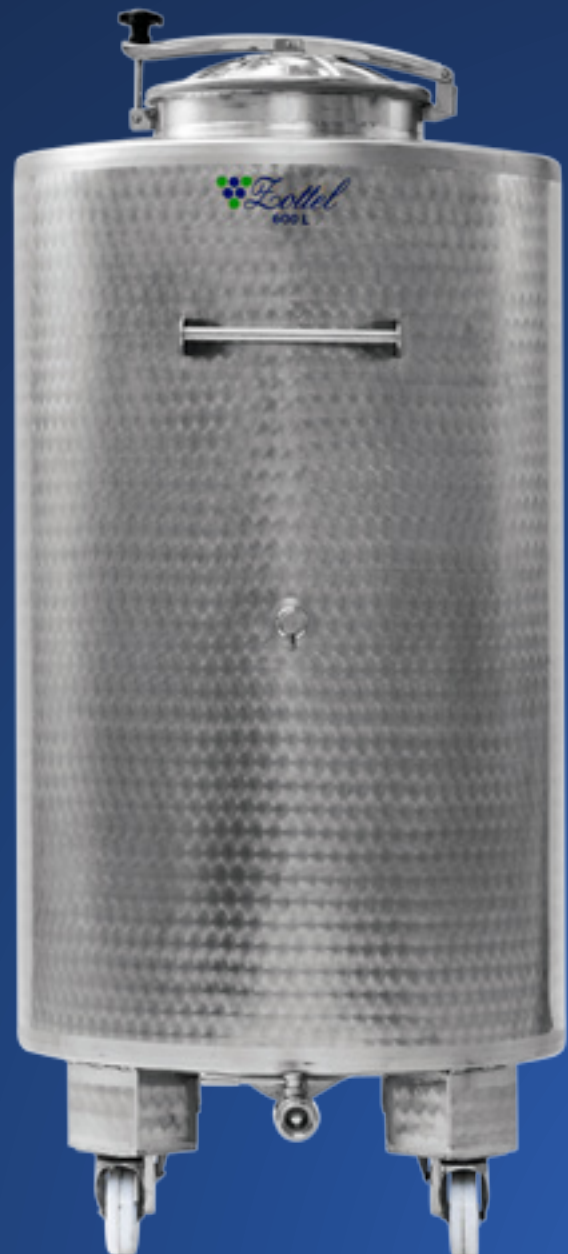


Volume in liters	Dimensions in millimeters								CJ in m ²	Code
	D	H	h1	h2	h3	Y	Z	Y1		
1100	955	3300	1500	500	650	150	300	100	1.8	08PSC1100L4V
1500	1113	3300	1500	500	650	150	300	100	2.2	08PSC1500L4V
2000	1267	3300	1500	500	650	150	300	100	2.4	08PSC2000L4V
2600	1272	4000	2000	500	650	400	400	100	2.4	08PSC2600L4V
3300	1433	4000	2000	500	650	400	400	100	2.7	08PSC3300L4V
4000	1592	4000	2000	500	650	400	400	100	4.8	08PSC4000L4V
5000	1592	4500	2500	500	650	700	400	300	4.8	08PSC5000L4V

TRANSPORTATION TANKS



- ❖ The tanks are suitable for transportation and moving around the place. 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.
- ❖ Only empty tanks can be moved around.
- ❖ Stainless Steel AISI 304 (1.4301),
- ❖ mirror polished inside (BA/IIIId),
- ❖ circle polished outside.



09

9.1 Horizontal tanks



Standard equipment:

- welded base for forklift (tubes 150 × 100 × 3 mm)
- bottom outlet with vall valve 5/4"
- handle
- manhole Ø385 mm

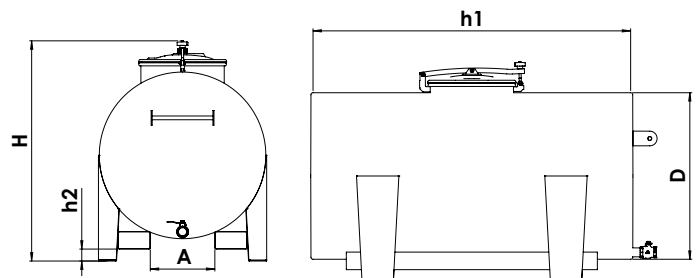
Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- fitting DN50 for vent valve
- vent valve DN50
- type plate



Volume in liters	Dimensions in millimeters					Code
	D	H	h1	h2	A	
600	795	1200	1250	150	310	09TL600L1V
800	795	1200	1500	150	310	09TL800L1V
1100	955	1400	1500	150	470	09TL1100L1V
1500	1113	1600	1500	150	620	09TL1500L1V

Welded base is made of stainless steel AISI304 and ensures stability, reliability and safety during transporting of empty tank.



9.2 Open tanks on wheels

Standard equipment:

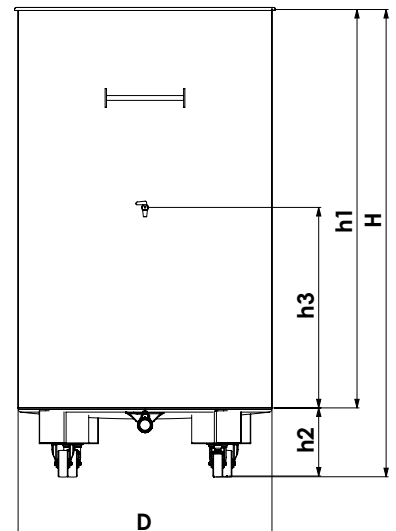
- welded legs with wheels
- bottom outlet with ball valve 5/4"
- sample tap 1/2"
- handle
- dust cover

Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- floating lid (oil)
- floating lid with gasket, air pump and vent valve
- level gauge
- cooling jacket
- lifting lugs
- type plate



Volume in liters	Dimensions in millimeters					Code
	D	H	h1	h2	h3	
200	636	1000	700	300	400	090TK200L1V
300	636	1300	1000	300	500	090TK300L1V
500	795	1300	1000	300	500	090TK500L1V
600	795	1550	1250	300	625	090TK600L1V
800	795	1800	1500	300	800	090TK800L1V
1100	955	1800	1500	300	800	090TK1100L1V
1500	1113	1900	1500	400	800	090TK1500L1V



9.3 Closed tanks on wheels



Standard equipment:

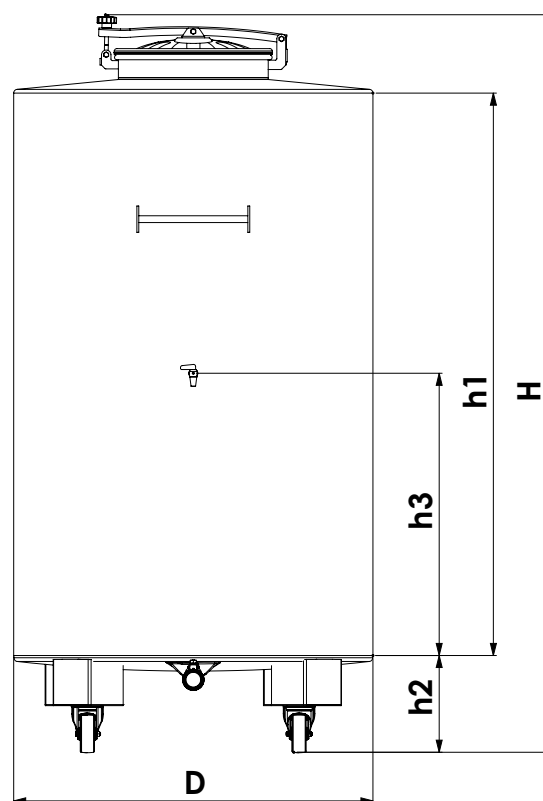
- welded legs with wheels
- manhole Ø385 mm
- bottom outlet with ball valve 5/4"
- sample tap DN15
- handle

Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap 3/4"
- level gauge
- cooling jacket
- fitting DN50 for vent valve
- vent valve DN50
- 2 × inert gas fitting 1/2"
- lifting lugs
- type plate



Volume in liters	Dimensions in millimeters					Code
	D	H	h1	h2	h3	
300	636	1600	1000	300	500	09TK300L1V
500	795	1600	1000	300	500	09TK500L1V
600	795	1850	1250	300	625	09TK600L1V
800	795	2100	1500	300	800	09TK800L1V
1100	955	2100	1500	300	800	09TK1100L1V
1500	1113	2100	1500	450	800	09TK1500L1V

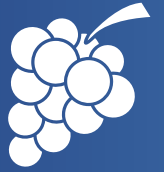


Chateau Amsterdam

📍 NETHERLANDS



MIXING TANKS



- ❖ Stainless Steel AISI304 (1.4301),
- ❖ mirror polished inside (BA/IIIId),
- ❖ circle polished outside

- ❖ Mixing tanks are used for wine making processes and other applications. They can be equipped with a mixer that allows slow mixing, blending or stirring of the contents.

ADVANTAGES:

- ❖ multipurpose use
- ❖ detachable mixer
- ❖ ergonomic height
- ❖ easy maneuvering in place

10





10.1 Mixing tanks on wheels

10.1.1 WITH MIXER

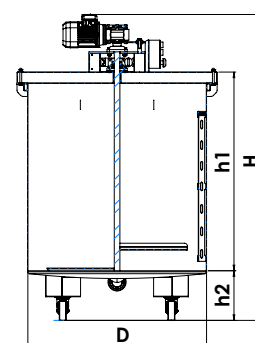
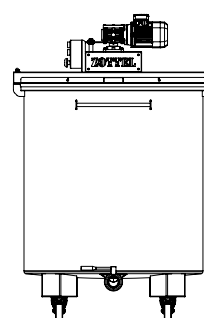
Mixing tanks are equipped with detachable mixer on top. Motor 0.37kW is mounted on tanks up to 1000 L and 0.55kW on tanks 1500 and 2000L.

Standard equipment:

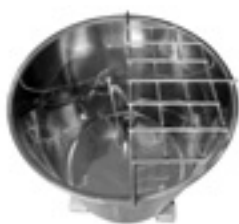
- four wheels
- motor 0.37kW/0.55kW, 50Hz, 230V
- paddle mixer with 28-30 rpm
- bottom outlet with ball valve DN50
- handle
- two-piece cover

Options:

- sack support
- cooling jacket
- level gauge DN15 - Ø16 mm
- sample tap DN15
- lower tap ¾"
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- motor 1.1kW or 1.5kW



Volume in liters	Dimensions in millimeters				Code
	D	H	h1	h2	
500	795	1700	1000	300	12MPM500L
700	955	1700	1000	300	12MPM700L
1000	1113	1700	1000	300	12MPM1000L
1500	1267	2050	1250	400	12MPM1500L
2000	1433	2050	1250	400	12MPM2000L



Sack support



Paddle mixer

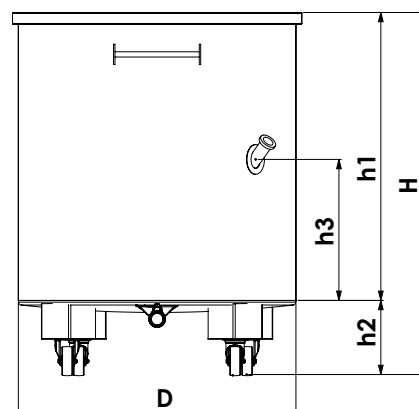
10.1.2 WITH FITTING FOR AGITATOR

Standard equipment:

- four wheels
- bottom outlet with ball valve DN50
- fitting DN40 for agitator with reinforced plate
- handle
- dust cover

Options:

- sack support
- cooling jacket
- level gauge DN15 - Ø16 mm
- sample tap DN15
- lower tap ¾"
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- fitting for agitator Gr. 37
- agitator



Volume in liters	Dimensions in millimeters					Code
	D	H	h1	h2	h3	
500	795	1300	1000	300	500	12MPB500L
700	955	1300	1000	300	500	12MPB700L
1000	1113	1300	1000	300	500	12MPB1000L
1500	1267	1650	1250	400	500	12MPB1500L
2000	1433	1650	1250	400	500	12MPB2000L

10.2 Mixing tanks for forklift

10.2.1 WITH MIXER



Mixing tanks are equipped with detachable mixer on top.
 Motor 0.37kW is mounted on tanks up to 1000 L and 0.55kW on tanks 1500 and 2000L.

Standard equipment:

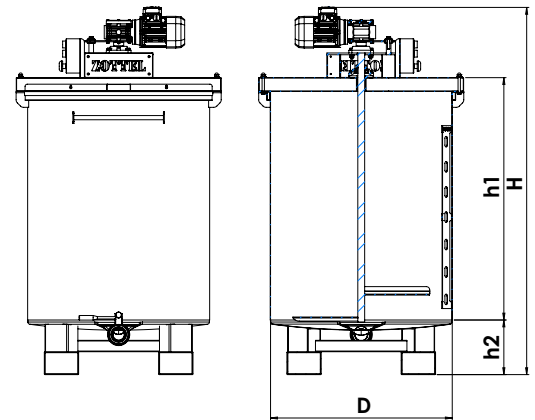
- welded base for forklift
- motor 0.37kW/0.55kW, 50Hz, 230V
- paddle mixer with 28-30 rpm
- bottom outlet with ball valve DN50
- two-piece cover

Options:

- sack support
- cooling jacket
- level gauge DN15 - Ø16 mm
- sample tap DN15
- lower tap 3/4"
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- motor 1.1kW or 1.5kW



Volume in liters	Dimensions in millimeters				Code
	D	H	h1	h2	
500	795	1650	1000	250	12MPVM500L
700	955	1650	1000	250	12MPVM700L
1000	1113	1650	1000	250	12MPVM1000L
1500	1267	2000	1250	250	12MPVM1500L
2000	1433	2000	1250	250	12MPVM2000L



10.2.2 WITH FITTING FOR AGITATOR

Standard equipment:

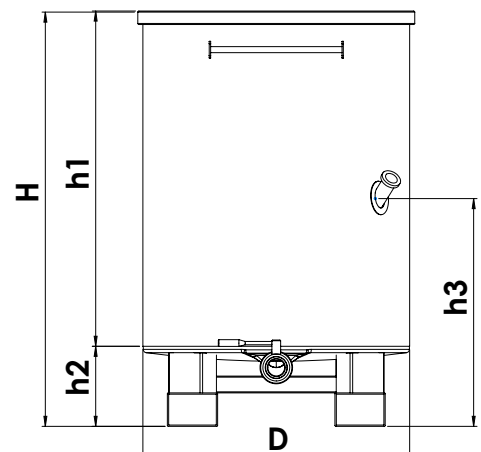
- welded base for forklift
- bottom outlet with ball valve DN50
- fitting DN40 for agitator with reinforced plate
- dust cover

Options:

- sack support
- cooling jacket
- level gauge DN15 - Ø16 mm
- sample tap DN15
- lower tap 3/4"
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- fitting for agitator Gr. 37
- agitator



Volume in liters	Dimensions in millimeters					Code
	D	H	h1	h2	h3	
500	795	1250	1000	250	500	12MPVB500L
700	955	1250	1000	250	500	12MPVB700L
1000	1113	1250	1000	250	500	12MPVB1000L
1500	1267	1500	1250	250	500	12MPVB1500L
2000	1433	1500	1250	250	500	12MPVB2000L





Distillery Koval

USA 



Journeyman Distillery

 USA

CLOSED TANKS FOR DISTILLERIES



- ❖ Stainless Steel AISI304 (1.4301),
 - ❖ mirror polished inside (BA/IIIId),
 - ❖ circle polished outside
-
- ❖ Tanks are suitable for fermentation as a preparation for further distillation and for storage of distillates.

11



11. Closed tanks for distilleries

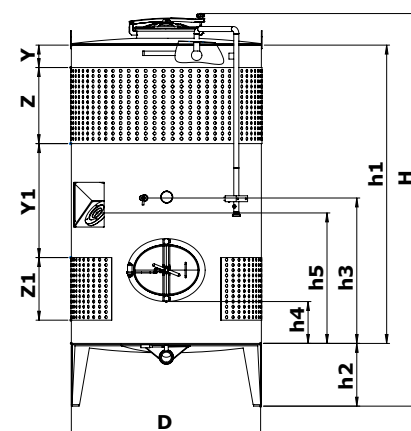


Standard equipment:

- welded legs
- 2 × cooling jacket (up to 4850 L) or 3 × cooling jacket (from 5150 L)
- 4 × fitting for cooling/heating ½" (up to 4850 L) or 6 × fitting (from 5150 L)
- bottom outlet with ball valve DN65 (up to 4850 L) or DN80 (from 5150 L)
- oval manway
- manhole Ø385 mm
- flange for agitator
- sample tap DN15
- analog thermometer
- thermowell (behind)
- spray ball (CIP) with tube DN32
- tube for filling DN65 (from 3850 L)
- ladder support

Options:

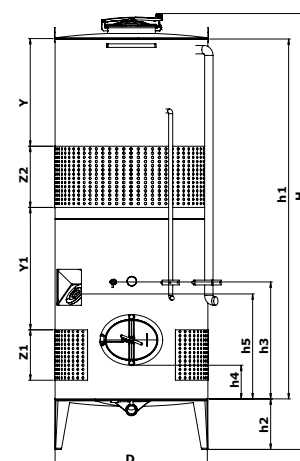
- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- agitator
- additional spray ball with tube DN32
- adjustable feet
- lower tap ¾"
- lifting lugs
- type plate



Scheme 1

Volume in liters	Dimensions in millimeters											CJ in m ²	Code
	D	H	h1	h2	h3	h4	h5	Y	Y1	Z	Z1		
1100	955	2150	1500	400	800	280	750	150	500	300	300	1.6	10D1100L
1500	1113	2150	1500	400	800	280	750	150	500	300	300	1.8	10D1500L
2000	1267	2150	1500	400	800	280	750	150	500	300	300	2.3	10D2000L
2450	1433	2150	1500	400	800	280	750	150	500	300	300	2.6	10D2450L
2600	1272	2650	2000	400	950	280	850	400	550	400	400	2.9	10D2600L
3300	1433	2650	2000	400	950	280	850	400	550	400	400	3.3	10D3300L

Scheme 1



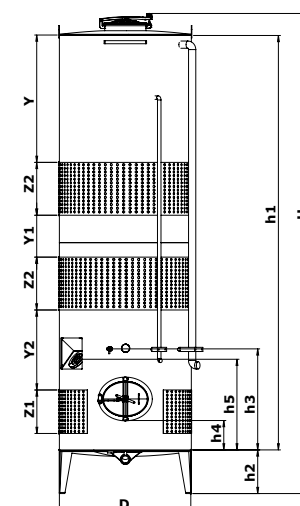
Scheme 2

Volume in liters	Dimensions in millimeters											CJ in m ²	Code
	D	H	h1	h2	h3	h4	h5	Y	Y1	Z1	Z2		
3850	1267	3650	3000	400	1000	280	800	750	1100	400	500	3.2	10D3850L
4850	1433	3650	3000	400	1000	280	800	750	1100	400	500	3.8	10D4850L

Scheme 2

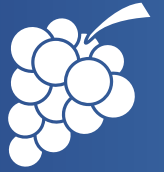
Volume in liters	Dimensions in millimeters												CJ in m ²	Code
	D	H	h1	h2	h3	h4	h5	Y	Y1	Y2	Z1	Z2		
5150	1267	4650	4000	400	1000	280	850	850	700	600	500	600	6.5	10D5150L
5800	1267	5150	4500	400	1000	280	850	750	900	1000	500	600	6.5	10D5800L
6400	1433	4650	4000	400	1000	280	850	850	700	600	500	600	7.4	10D6400L
8000	1592	4650	4000	400	1000	280	850	850	700	600	500	600	8.3	10D8000L
10000	1592	5650	5000	400	1000	280	850	550	700	1500	500	800	9.6	10D10000L

Scheme 3



Scheme 3

STACKABLE AND MULTI-CHAMBER TANKS



- ❖ Stainless Steel AISI304 (1.4301),
- ❖ mirror polished inside (BA/IIIId),
- ❖ circle polished outside



12

12.1 Stackable tanks without cooling jacket



Stackable tanks are used for fermentation and storage of red and white wine. Tanks are ideal for storing small capacities of wine while perfectly using the space vertically. Various volumes of tanks with the same diameter can be combined.

Ø795 mm

Volume in liters	Dimensions in millimeters						Code
	D	BH	Bh1	Bh2	Bh3	Bh4	
300	795	1200	625	400	100	400	13ZTB795300
500	795	1550	1000	400	100	500	13ZTB795500
600	795	1800	1250	400	200	700	13ZTB795600
800	795	2050	1500	400	200	800	13ZTB795800

Volume in liters	Dimensions in millimeters						Code
	D	TH	Th1	Th2	Th3	Th4	
300	795	900	625	120	100	400	13ZTT795300
500	795	1250	1000	120	100	500	13ZTT795500
600	795	1500	1250	120	200	700	13ZTT795600
800	795	1750	1500	120	200	800	13ZTT795800

Ø955 mm

Volume in liters	Dimensions in millimeters						Code
	D	BH	Bh1	Bh2	Bh3	Bh4	
700	955	1550	1000	400	100	600	13ZTB955700
900	955	1800	1250	400	200	700	13ZTB955900
1100	955	2050	1500	400	200	800	13ZTB9551100

Volume in liters	Dimensions in millimeters						Code
	D	TH	Th1	Th2	Th3	Th4	
450	955	900	625	120	100	400	13ZTT955450
525	955	1050	800	120	100	400	13ZTT955525
700	955	1250	1000	120	100	500	13ZTT955700
900	955	1500	1250	120	200	700	13ZTT955900
1100	955	1750	1500	120	200	800	13ZTT9551100

Ø1113 mm

Volume in liters	Dimensions in millimeters						Code
	D	BH	Bh1	Bh2	Bh3	Bh4	
1000	1113	1550	1000	400	100	600	13ZTB11131000
1200	1113	1800	1250	400	200	700	13ZTB11131200
1500	1113	2050	1500	400	200	800	13ZTB11131500

Volume in liters	Dimensions in millimeters						Code
	D	TH	Th1	Th2	Th3	Th4	
600	1113	900	625	120	100	400	13ZTT1113700
725	1113	1000	750	120	100	400	13ZTT1113900
1000	1113	1250	1000	120	100	600	13ZTT11131100

Ø1267 mm

Volume in liters	Dimensions in millimeters						Code
	D	BH	Bh1	Bh2	Bh3	Bh4	
800	1267	1200	625	400	100	100	13ZTB1267800
1250	1267	1550	1000	400	100	600	13ZTB12671250
1600	1267	1800	1250	400	200	700	13ZTB12671600
2000	1267	2050	1500	400	200	800	13ZTB12672000

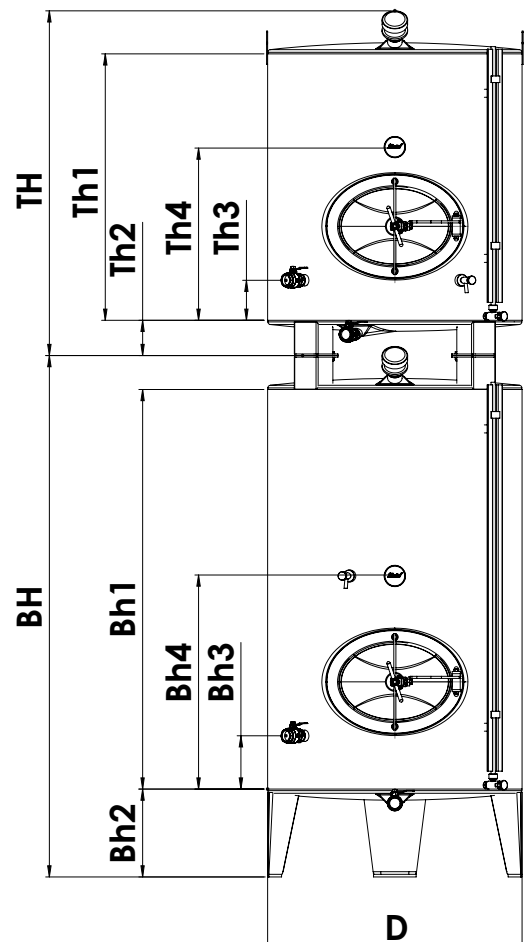
Volume in liters	Dimensions in millimeters						Code
	D	TH	Th1	Th2	Th3	Th4	
800	1267	900	625	120	100	400	13ZTT1267800
950	1267	1050	800	120	100	400	13ZTT1267950
1250	1267	1250	1000	120	100	600	13ZTT12671250

Standard equipment:

- welded legs
- bottom outlet with ball valve 1"
- racking outlet with ball valve 1"
- sample tap DN15
- fitting DN50 on top
- oval manway 345 x 455 mm
- analog thermometer
- level gauge DN15 - Ø16 mm
- 2 x inert gas fitting ½"
- lifting lugs

Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap ¾"
- vent valve DN50
- fitting for agitator with reinforced plate
- type plate
- rectangular manway 245 x 310 mm
- adjustable feet



12.2 Stackable tanks with cooling jacket



Standard equipment:

- welded legs
- cooling jacket
- 2 × fitting for cooling/heating ½"
- bottom outlet with ball valve 1"
- racking outlet with ball valve 1"
- sample tap DN15
- fitting DN50 on top
- oval manway 345 x 455 mm
- analog thermometer
- level gauge DN15 - Ø16 mm
- 2 × inert gas fitting ½"
- lifting lugs

Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap ¾"
- vent valve DN50
- fitting for agitator with reinforced plate
- type plate
- rectangular manway 245 × 310 mm
- adjustable feet

Stackable tanks are used for fermentation and storage of red and white wine. Tanks are ideal for storing small capacities of wine while perfectly using the space vertically. Various volumes of tanks with the same diameter can be combined.

Ø795 mm

Volume in liters	Dimensions in millimeters								CJ in m ²	Code
	D	BH	Bh1	Bh2	Bh3	Bh4	Bz	By		
500	795	1550	1000	400	100	500	250	150	0.60	13ZTB795500HP
600	795	1800	1250	400	200	700	300	150	0.75	13ZTB795600HP
800	795	2050	1500	400	200	800	400	150	1.00	13ZTB795800HP

Volume in liters	Dimensions in millimeters								CJ in m ²	Code
	D	TH	Th1	Th2	Th3	Th4	Tz	Ty		
500	795	1250	1000	120	100	500	250	150	0.60	13ZTT795500HP
600	795	1500	1250	120	200	700	300	150	0.75	13ZTT795600HP
800	795	1750	1500	120	200	800	400	150	1.00	13ZTT795800HP

Ø955 mm

Volume in liters	Dimensions in millimeters								CJ in m ²	Code
	D	BH	Bh1	Bh2	Bh3	Bh4	Bz	By		
700	955	1550	1000	400	100	500	250	150	0.72	13ZTB955700HP
900	955	1800	1250	400	200	700	300	150	0.92	13ZTB955900HP
1100	955	2050	1500	400	200	800	400	150	1.20	13ZTB9551100HP

Volume in liters	Dimensions in millimeters								CJ in m ²	Code
	D	TH	Th1	Th2	Th3	Th4	Tz	Ty		
700	955	1250	1000	120	100	500	250	150	0.72	13ZTT955700HP
900	955	1500	1250	120	200	700	300	150	0.92	13ZTT955900HP
1100	955	1750	1500	120	200	800	400	150	1.20	13ZTT9551100HP

Ø1113 mm

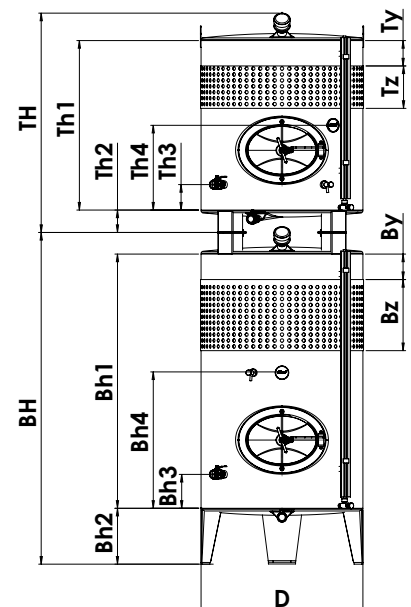
Volume in liters	Dimensions in millimeters								CJ in m ²	Code
	D	BH	Bh1	Bh2	Bh3	Bh4	Bz	By		
1000	1113	1550	1000	400	100	500	250	150	0.84	13ZTB11131000HP
1200	1113	1800	1250	400	200	700	300	150	1.10	13ZTB11131200HP
1500	1113	2050	1500	400	200	800	400	150	1.40	13ZTB11131500HP

Volume in liters	Dimensions in millimeters								CJ in m ²	Code
	D	TH	Th1	Th2	Th3	Th4	Tz	Ty		
1000	1113	1250	1000	120	100	500	250	150	0.84	13ZTT11131000HP

Ø1267 mm

Volume in liters	Dimensions in millimeters								CJ in m ²	Code
	D	BH	Bh1	Bh2	Bh3	Bh4	Bz	By		
1250	1267	1550	1000	400	100	500	250	150	1.00	13ZTB12671250HP
1600	1267	1800	1250	400	200	700	320	150	1.20	13ZTB12671600HP
2000	1267	2050	1500	400	200	800	420	150	1.60	13ZTB12672000HP

Volume in liters	Dimensions in millimeters								CJ in m ²	Code
	D	TH	Th1	Th2	Th3	Th4	Tz	Ty		
1250	1267	1250	1000	120	100	500	250	150	1.00	13ZTT12671250HP



12.3 Multi-chamber tanks without cooling jacket



Ø795 mm

Volume in liters	Dimensions in millimeters						Code
	D	BH	Bh1	Bh2	Bh3	Bh4	
500	795	1400	1000	400	100	500	13ZTB795500
600	795	1650	1250	400	700	700	13ZTB795600
800	795	1900	1500	400	800	800	13ZTB795800

Volume in liters	Dimensions in millimeters					Code
	D	TH	Th1	Th3	Th4	
300	795	900	625	100	400	13ZTT795300
500	795	1300	1000	100	500	13ZTT795500
600	795	1500	1250	200	700	13ZTT795600
800	795	1800	1500	200	800	13ZTT795800

Ø955 mm

Volume in liters	Dimensions in millimeters						Code
	D	BH	Bh1	Bh2	Bh3	Bh4	
700	955	1400	1000	400	100	500	13ZTB955700
900	955	1650	1250	400	200	700	13ZTB955900
1100	955	1900	1500	400	200	800	13ZTB9551100

Volume in liters	Dimensions in millimeters					Code
	D	TH	Th1	Th3	Th4	
450	955	900	625	100	400	13ZTT955450
525	955	1050	800	100	400	13ZTT955525
700	955	1300	1000	100	500	13ZTT955700
900	955	1500	1250	200	700	13ZTT955900
1100	955	1800	1500	200	800	13ZTT9551100

Ø1113 mm

Volume in liters	Dimensions in millimeters						Code
	D	BH	Bh1	Bh2	Bh3	Bh4	
1000	1113	1400	1000	400	100	500	13ZTB11131000
1200	1113	1650	1250	400	200	700	13ZTB11131200
1500	1113	1900	1500	400	200	800	13ZTB11131500

Volume in liters	Dimensions in millimeters					Code
	D	TH	Th1	Th3	Th4	
1000	1113	1300	1000	100	500	13ZTT11131100

Ø1267 mm

Volume in liters	Dimensions in millimeters						Code
	D	BH	Bh1	Bh2	Bh3	Bh4	
1250	1267	1400	1000	400	100	500	13ZTB12671250
1600	1267	1650	1250	400	200	700	13ZTB12671600
2000	1267	1900	1500	400	200	800	13ZTB12672000

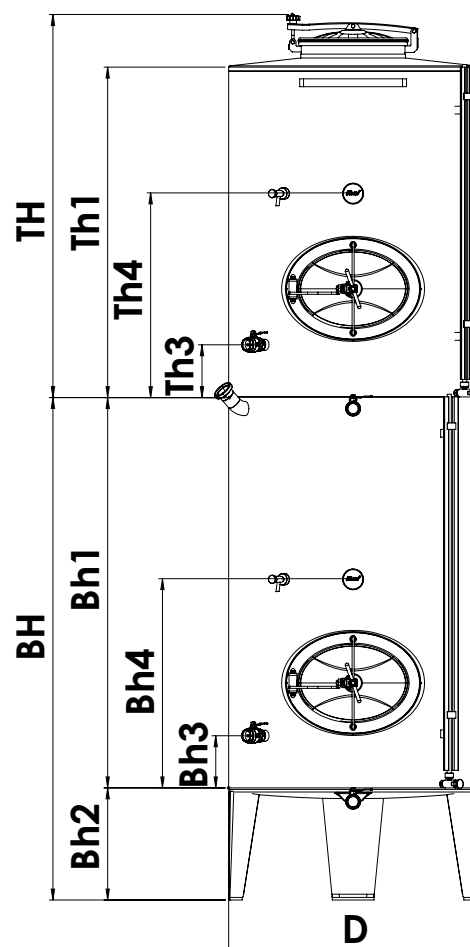
Volume in liters	Dimensions in millimeters					Code
	D	TH	Th1	Th3	Th4	
800	1267	900	625	100	400	13ZTT1267800
950	1267	1050	800	100	400	13ZTT1267950
1250	1267	1300	1000	100	500	13ZTT12671250

Standard equipment:

- welded legs
- bottom outlet with ball valve 1"
- racking outlet with ball valve 1"
- sample tap DN15
- manhole Ø385 mm
- oval manway 345 x 455 mm
- analog thermometer
- level gauge DN15 - Ø16 mm
- 2 x inert gas fitting ½"
- lifting lugs

Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap ¾"
- vent valve DN50
- fitting for agitator with reinforced plate
- type plate
- rectangular manway 245 x 310 mm
- adjustable feet



12.4 Multi-chamber tanks with cooling jacket



Standard equipment:

- welded legs
- cooling jacket
- 2 × fitting for cooling/heating ½"
- bottom outlet with ball valve 1"
- racking outlet with ball valve 1"
- sample tap DN15
- fitting DN50 on top
- manhole Ø385 mm
- oval manway 345 x 455 mm
- analog thermometer
- level gauge DN15 - Ø16 mm
- 2 × inert gas fitting ½"
- lifting lugs

Options:

- ball or butterfly valves – DN, WG, garolla, TC, macon
- blind nut with chain
- lower tap ¾"
- vent valve DN50
- fitting for agitator with reinforced plate
- type plate
- rectangular manway 245 × 310 mm
- adjustable feet



Ø795 mm

Volume in liters	Dimensions in millimeters								Code
	D	BH	Bh1	Bh2	Bh3	Bh4	Bz	By	
500	795	1080	1000	400	100	500	250	150	13ZTB795500
600	795	1330	1250	400	200	700	300	150	13ZTB795600
800	795	1580	1500	400	200	800	400	150	13ZTB795800

Volume in liters	Dimensions in millimeters							Code
	D	TH	Th1	Th3	Th4	Tz	Ty	
500	795	1300	1000	100	500	250	150	13ZTT795500
600	795	1500	1250	200	700	300	150	13ZTT795600
800	795	1800	1500	200	800	400	150	13ZTT795800

Ø955 mm

Volume in liters	Dimensions in millimeters								Code
	D	BH	Bh1	Bh2	Bh3	Bh4	Bz	By	
700	955	1530	1000	400	100	500	250	150	13ZTB955700
900	955	1780	1250	400	200	700	300	150	13ZTB955900
1100	955	2030	1500	400	200	800	400	150	13ZTB9551100

Volume in liters	Dimensions in millimeters							Code
	D	TH	Th1	Th3	Th4	Tz	Ty	
700	955	1300	1000	100	500	250	150	13ZTT955700
900	955	1500	1250	200	700	300	150	13ZTT955900
1100	955	1800	1500	200	800	400	150	13ZTT9551100

Ø1113 mm

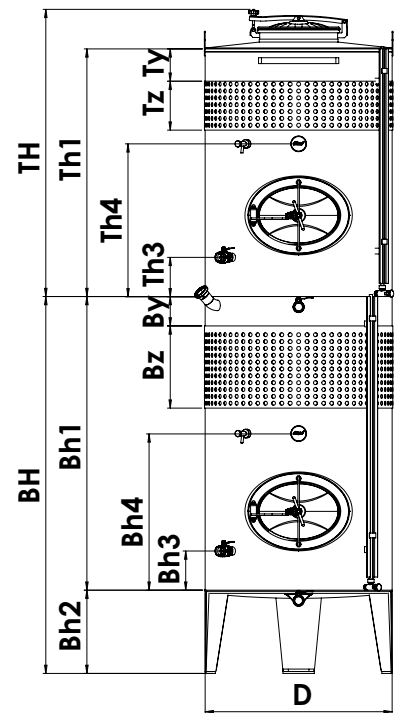
Volume in liters	Dimensions in millimeters								Code
	D	BH	Bh1	Bh2	Bh3	Bh4	Bz	By	
1000	1113	1530	1000	400	100	500	250	150	13ZTB11131000
1200	1113	1780	1250	400	200	700	300	150	13ZTB11131200
1500	1113	2030	1500	400	200	800	400	150	13ZTB11131500

Volume in liters	Dimensions in millimeters							Code
	D	TH	Th1	Th3	Th4	Tz	Ty	
1000	1113	1300	1000	100	500	250	150	13ZTT11131100

Ø1267 mm

Volume in liters	Dimensions in millimeters								Code
	D	BH	Bh1	Bh2	Bh3	Bh4	Bz	By	
1250	1267	1530	1000	400	100	500	250	150	13ZTB12671250
1600	1267	1780	1250	400	200	700	300	150	13ZTB12671600
2000	1267	2030	1500	400	200	800	400	150	13ZTB12672000

Volume in liters	Dimensions in millimeters							Code
	D	TH	Th1	Th3	Th4	Tz	Ty	
1250	1267	1300	1000	100	500	250	150	13ZTT12671250



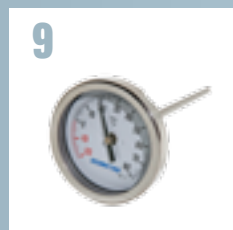


The Vine HRVSTD for You

HUNGARY 📍



ACCESSORIES AND SPARE PARTS



13

1. Dust cover

Tank volume	Diameter in mm	Code
12 L – 16 L	250	10P1
30 L – 60 L	340	10P2
70 L – 100 L	430	10P3
120 L – 180 L	510	10P4
200 L – 250 L	604	10P5
300 L – 380 L	678	10P6
500 L – 800 L	835	10P7
1100 L	1000	10P8
1500 L	1165	10P9
2000 L, 2600 L, 3850 L, 5150 L, 5800 L	1320	10P10
2450 L, 3300 L, 4850 L, 6400 L	1480	10P11
8000 L, 10000 L	1650	10P12

2. Floating lid (oil)

Tank volume	Diameter in mm	Code
12 L – 16 L	230	10PL1
30 L – 60 L	309	10PL2
70 L – 100 L	385	10PL3
120 L – 180 L	456	10PL4
200 L – 250 L	539	10PL5
300 L – 380 L	607	10PL6
500 L – 800 L	774	10PL7
1100 L	935	10PL8
1500 L	1076	10PL9
2000 L, 2600 L, 3850 L, 5150 L, 5800 L	1217	10PL10
2450 L, 3300 L, 4850 L, 6400 L	1420	10PL11
8000 L, 10000 L	1580	10PL12

3. Floating lid with gasket, air pump and vent valve

Tank volume	Diameter in mm	Code
70 L – 100 L	381	99PLZ70_K
120 L – 180 L	452	99PLZ120_K
200 L – 250 L	535	99PLZ200_K
300 L – 380 L	603	99PLZ300_K
500 L – 800 L	770	99PLZ500_K
1100 L	931	99PLZ1100_K
1500 L	1072	99PLZ1500_K
2000 L, 2600 L, 3850 L, 5150 L, 5800 L	1213	99PLZ2000_K
2450 L, 3300 L, 4850 L, 6400 L	1410	99PLZ2450_K
8000 L, 10000 L	1580	99PLZ8000_K

4. Lifting arm for floating lid

Code
10RPL

5. Gaskets

Tank volume	Gaskets 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

6. Air pump

Code
99ZTM

7. Vent valves

Type	Code
Water	10V10
White small ¼"	10V11
White big ¾"	10V12
Grey DN50	10V13

8. Stainless steel taps

Type	Code
Ball tap ½"	99IP1/2
Ball tap ¾"	99IP3/4
Sample tap DN15	99IPDN15

9. Thermometer and thermowell

Product	Code
Thermometer scale from -20 °C to 80 °C	10T
Thermowell Male thread ½"	10ST

10. Blind nuts with chain

Size	Code
DN25	10C25
DN32	10C32
DN40	10C40
DN50	10C50
DN65	10C65

11. Ball valves

Size	Code
DN25	10KVDN25
DN32	10KVDN32
DN40	10KVDN40
DN50	10KVDN50
DN65	10KVDN65
DN80	10KVDN80
DN100	10KVDN100
G 1"	99IV1
G ¾"	99IV5/4
WG 1"	99IV1WG
WG ¾"	99IV5/4WG

12. Butterfly valves

Size	Code
DN25	10KVDN25
DN32	10KVDN32
DN40	10KVDN40
DN50	10KVDN50
DN65	10KVDN65
DN80	10KVDN80
DN100	10KVDN100

13. Carbonation stone

Size	Code
1.5" TC 150 mm	10KK150
1.5" TC 200 mm	10KK200

14. Flow glass and sight glass

Size	Code
Flow glass DN32	10IP32
Flow glass DN40	10IP40
Flow glass DN50	10IP50
Flow glass DN65	10IP65
Sight glass DN 40	10KS40
Sight glass DN 50	10KS50
Sight glass DN 65	10KS65
Sight glass DN 80	10KS80

15. Adjustable feet

Type	Code
M16 (up to 1500 L)	10NN
M24 (from 2000 L)	10NN2

16. Cooling plates

Dimensions	Code
360 × 500 mm	10HR500
360 × 625 mm	10HR625
360 × 800 mm	10HR800
360 × 1000 mm	10HR1000
360 × 1250 mm	10HR1250
360 × 1500 mm	10HR1500
360 × 2000 mm	10HR2000
360 × 2500 mm	10HR2500

17. Rotating spray ball 360°

Code
10NC

18. Bunghole flap for agitator

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

19. Racking arm

Type	Code
One-piece DN40	10RDE40
Two-piece DN40	10RDV40
One-piece DN50	10RDE50
Two-piece DN50	10RDV50

TANKS FOR DISTILLATES AND EDIBLE OIL



14

- ❖ Stainless Steel AISI304 (1.4301),
- ❖ mirror polished inside (BA/IIIId),
- ❖ circle polished outside

14.1 Tanks with manhole

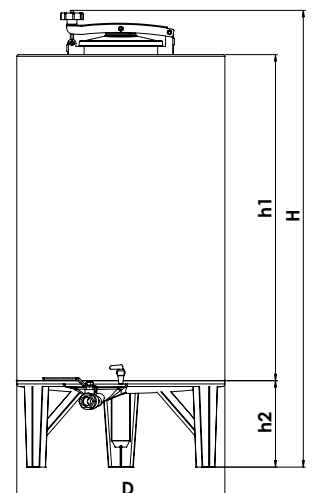
- Tank is hermetically sealed with manhole which prevents the contact between content and oxygen.
- The container can be used to store different types of edible oils such as olive, pumpkin, rapeseed, sunflower and other oils.
- It is perfect for storage of distillates. Hermetically closed tank will keep distillates in a perfect condition.
- Fittings for inert gas can be welded on top of the tank.
- Bottom outlet and upper manhole enable simple cleaning and emptying of the tank.

Standard equipment:

- welded legs
- manhole Ø250 mm
- bottom outlet with ball valve 1"
- tap ¾"

Options:

- level gauge DN15 - Ø16 mm
- fitting DN50 for vent valve
- vent valve DN50
- sample tap ½"



Volume in liters	Dimensions in millimeters				Code
	D	H	h1	h2	
100	476	1100	600	300	08PO100L
150	476	1350	850	300	08PO150L
200	565	1350	850	300	08PO200L
250	565	1500	1000	300	08PO250L
300	636	1500	1000	300	08PO300L
380	636	1800	1250	300	08PO380L
500	795	1500	1000	300	08PO500L
600	795	1800	1250	300	08PO600L
800	795	2000	1500	300	08PO800L
1100	955	2000	1500	300	08PO1100L

14.2 Tanks with separate stand

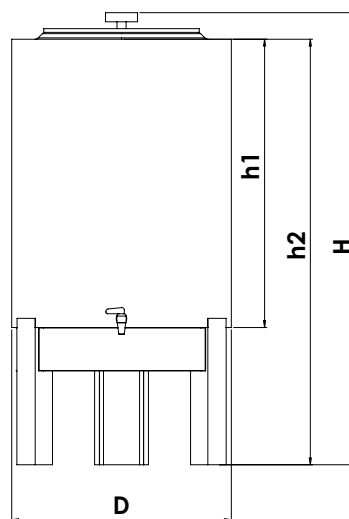


- Tanks are used for storing edible oils and distillates.
- Separate stand enables easier maneuvering with the tank.

Standard equipment:

- separate stand
- tap 3/4"
- cover with seal Ø250 mm

Volume in liters	Dimensions in millimeters				Code
	D	H	h1	h2	
50	398	800	450	300	08PB50L
100	476	950	600	300	08PB100L
150	476	1300	850	300	08PB150L
200	565	1300	850	300	08PB200L
250	565	1350	1000	300	08PB250L
300	636	1350	1000	300	08PB300L



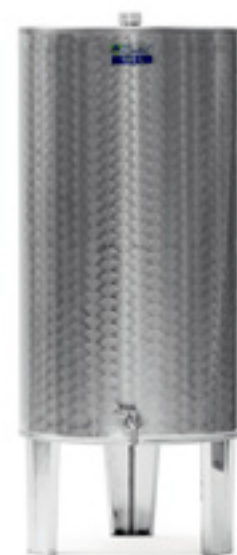
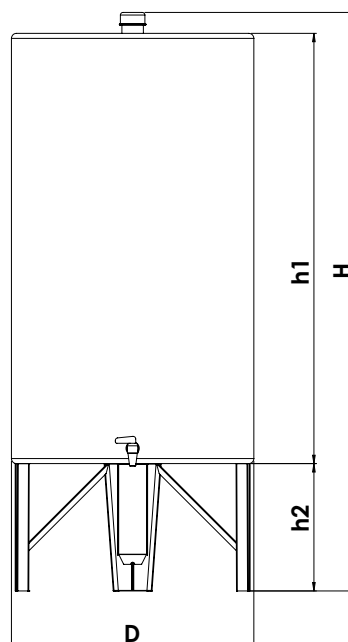
14.3 Tanks with chromed cap

- Tanks are used for storing distillates.
- They are hermetically closed with a chromed cap.

Standard equipment:

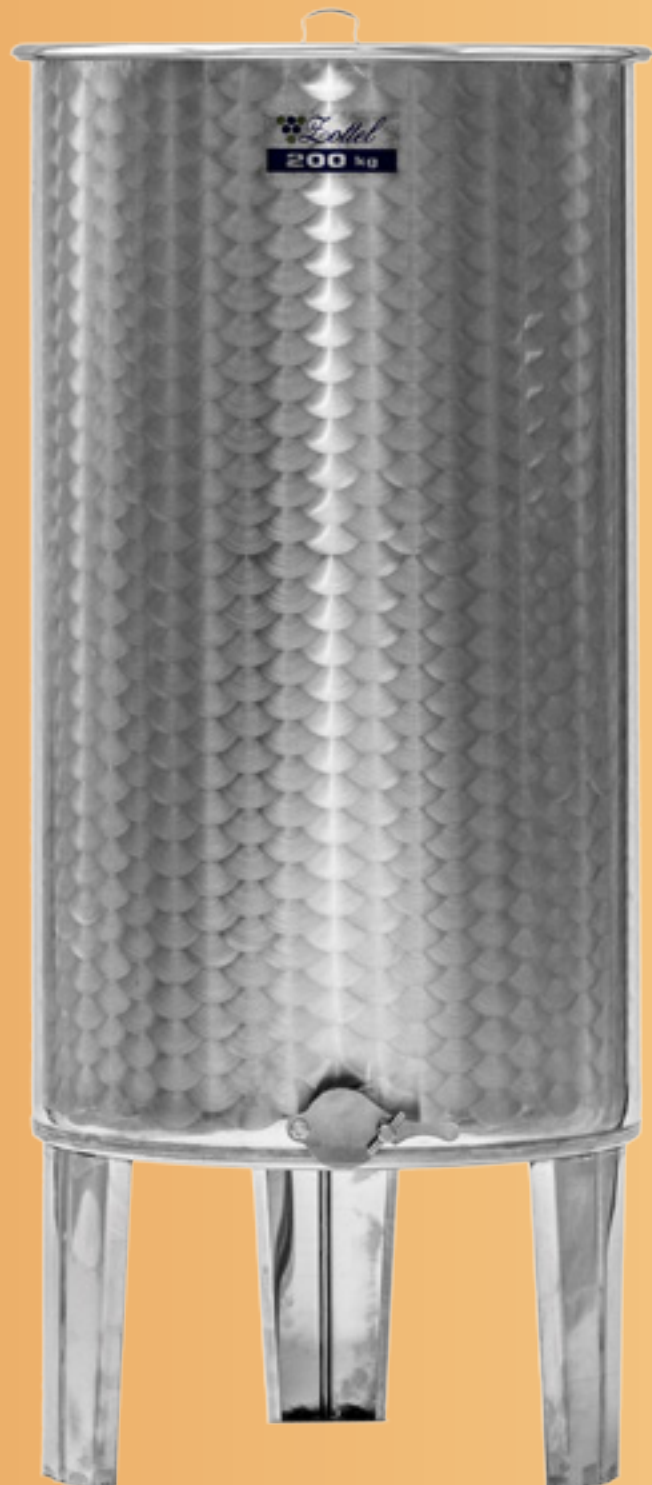
- welded legs
- tap 1/2"
- chromed cap 5/4"

Volume in liters	Dimensions in millimeters				Code
	D	H	h1	h2	
12	232	490	320	140	09PZG12L
16	232	650	400	140	09PZG16L
30	316	730	450	250	09PZG30L
50	316	930	650	250	09PZG50L
100	398	1130	850	250	09PZG100L
150	476	1130	850	250	09PZG150L
200	565	1130	850	250	09PZG200L
300	636	1350	1000	320	09PZG300L



HONEY TANKS

- ❖ Stainless Steel AISI304 (1.4301),
- ❖ mirror polished inside (BA/IIIId),
- ❖ circle polished outside



15

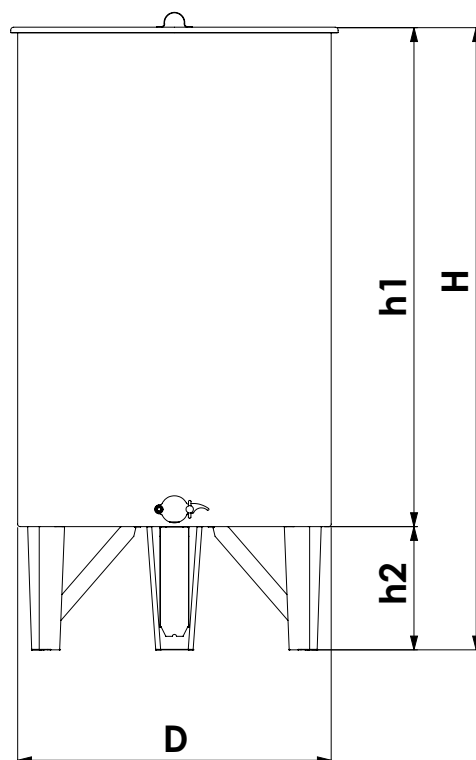
15. Honey tanks



Standard equipment:

- welded legs
- stainless steel valve for honey 5/4"
- dust cover

Volume in kg	Dimensions in millimeters				Code
	D	H	h1	h2	
40	316	700	450	250	06MED4030
70	316	900	650	250	06MED7050
95	398	850	600	250	06MED9570
110	398	950	700	250	06MED11080
135	398	1100	850	250	06MED135100
200	476	1095	845	250	06MED200150
270	565	1095	845	250	06MED270200
410	636	1320	1000	320	06MED410300
690	795	1320	1000	320	06MED690500
830	795	1570	1250	320	06MED830600



HYDROPRESSES



- ❖ Stainless Steel AISI304 (1.4301),
- ❖ electropolished

Our hydropress represents the simplest and fastest process for pressing various types of crushed fruits. It is used for pressing crushed fruit with water. 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.



WATCH THE VIDEO OF
APPLE PRESSING
SCAN THE QR CODE



16



Advantages of hydropress Zottel

- simple and rapid pressing
- no physical effort needed
- high amount of juice yield (up to 80%)
- electropolished for additional surface protection
- easy cleaning
- long service life

Standard equipment:

- press bag
- protective cover
- pressing membrane

Options:

- 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
Tilt	No	Yes	Yes	Yes
On wheels	No	Yes	Yes	Yes
Code	12VS35L	12VS100L	12VS160L	12VS250L

16.1 Accessories and spare parts

Press bag

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



Filter bag

Type	Code
VS 35	99VR35
VS 100	99VR100
VS 160	99VR160
VS 250	VR250L

Pressing membrane

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



17. POWERED FRUIT CRUSHER



- ❖ Stainless Steel AISI304 (1.4301)
- ❖ The mill is entirely made of stainless steel AISI 304, and is certified food safe.



WATCH THE VIDEO OF
FRUIT CRUSHING
SCAN THE QR CODE

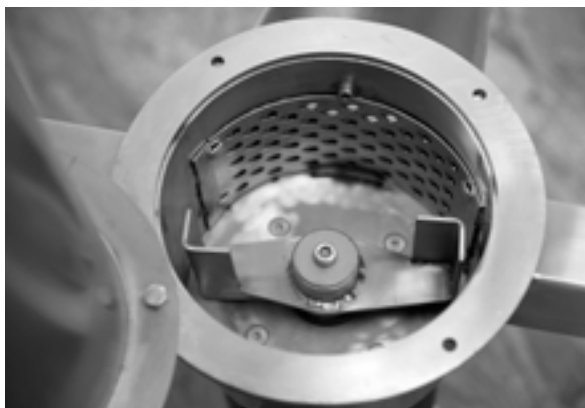


It is designed for crushing apples, pears, plums and other fruit and vegetable sorts. Stone fruits must be destoned before crushing.

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

It is possible to adjust the fineness of the crushing. You can use three different blades, depending on fruit sort and desired thickness of fruit mash.

Type	MMS 1F	MMS 3F
Capacity	850 kg/h	850 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	21MMS1F	21MMS3F



18. MULTIPURPOSE ELECTRIC KETTLE

- ❖ Stainless Steel AISI304 (1.4301), mirror polished inside (BA/IIIId)
- ❖ Electric kettle enables easy cooking and temperature monitoring during the cooking process. Maximum temperature is 110 °C.
- ❖ Kettle is entirely made of stainless steel AISI304 (1.4301). It is insulated with mineral wool for higher energy savings. Heaters are placed in glycerin oil. Oil is directly heated, providing heat to the contents.
- ❖ Motor power can adapted to different content viscosities.

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 × length (cm)	57 x 70	64 × 80	78 × 95	92 × 120
Electric motor power (kW)	0.12	0.18	0.25	0.37
Heater power (kW)	9	2 × 9	2 × 9 in 1 × 6	2 × 9 in 1 × 6
Mains voltage (V)	400	400	400	400
Heating medium	glycerin	glycerin	glycerin	glycerin
Revolutions (rpm)	20	20	20	20
Code	18EK100L	18EK200L	18EK300L	18EK600L

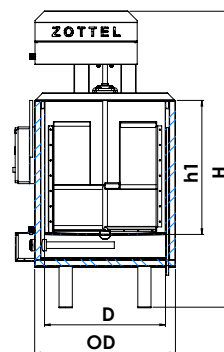
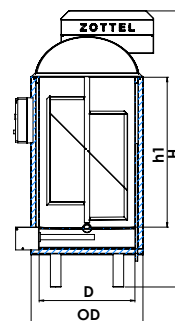
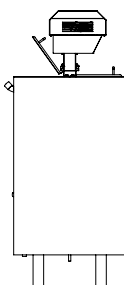
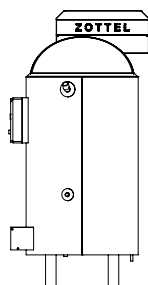


Standard equipment:

- electric heaters
- control panel with on/off switch and temperature setting
- mixer for liquids with three-phase motor
- insulation: mineral wool
- outlet – ball valve 5/4"

Options:

- motor (0.18 – 1.5kW)
- silicone scrapers
- ball or butterfly valves – DN, WG, garolla, TC, macon



Mixer



Silicone scrapers

OTHER PRODUCTS

19



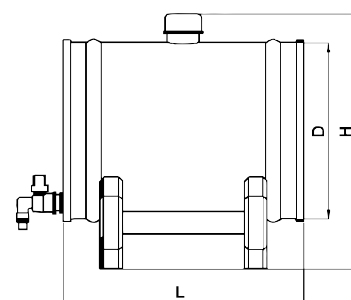
19.1 Horizontal tanks

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

Standard equipment:

- wooden stand with print
- stainless steel AISI304 (1.4301),
- tap 1/2"
- mirror polished inside (BA/IIIId),
- chromed cap 5/4"
- circle polished outside

Volume in liters	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



19.2 Multipurpose pots

Multipurpose pots are used for cooking jam/marmelade, juice, soup and similar. They are very handy during fruit crushing and pressing.

- bottom thickness is 1.5 mm
- stainless steel AISI304 (1.4301)
- mirror polished (BA/IIIId)

Standard equipment:

- 2 x wooden handle
- dust cover

Options:

- ball valve 1"
- tap 3/4"

Type	Volume in liters	Diameter in mm	Height in mm	Code
Small pot	35	398	300	17IPL35L
Medium pot	60	476	350	17IPL60L
Big pot	95	565	390	17IPL95L



19.3 Stainless steel 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

Options:

- stainless steel insert against sticking of the mass



Technical data	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
Code	22BP80L	22BP100L	22BP120L

Burning: solid fuels, gas

19.4 Pots for meat brine and for pickled vegetables

For weighing down meat, cabbage, turnip or other contents with wooden screw and plate. Wooden plate pressurises the content downwards.

Pots are made of Stainless Steel AISI304 and are certified food safe.

Technical data	Pot 30 L	Pot 50 L	Pot 90 L
Volume	30 L	50 L	90 L
Diameter	398 mm	398 mm	476 mm
Height	300 mm	400 mm	500 mm
Code	22FS30L	22FS50L	22FS90L



BEER TANKS



20

20.1 Conical tanks



20.1.1 WITH COVER

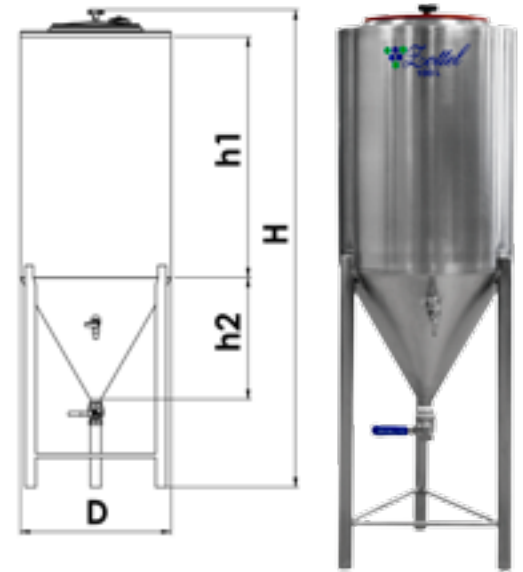
Stainless Steel AISI304 (1.4301), interior mirror polished (BA/IIIId), exterior 2B (3c).

Standard equipment:

- welded legs
- bottom outlet with ball valve 1"
- tap ½"
- sealed cover
- screw cap

Options:

- thermometer
- sample tap ½"
- vent valve



Volume in l	D in mm	h1 in mm	h2 in mm	H in mm	Code
50	398	350	700	1100	20KOP50
100	476	500	700	1300	20KOP100
150	476	750	700	1500	20KOP150
200	476	1000	700	1750	20KOP200
250	565	900	850	1850	20KOP250
300	636	900	850	1850	20KOP300
380	636	1100	850	2050	20KOP380

20.1.2 WITH MANHOLE

Stainless Steel AISI304 (1.4301), mirror polished inside (BA/IIIId), circle polished outside.

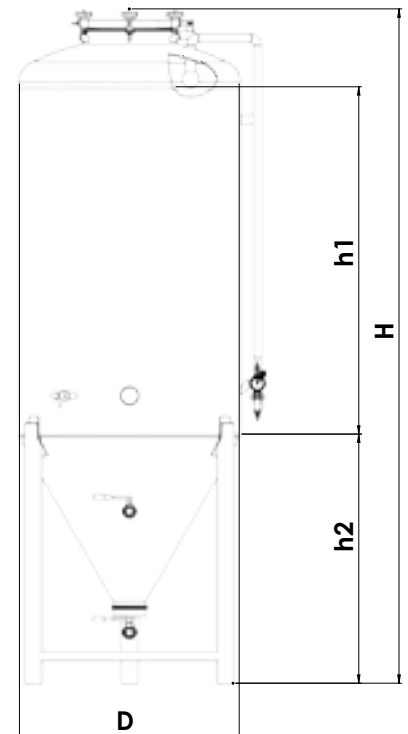
Standard equipment:

- cone 60°
- pressure valve, set up to 2.5 bar
- bottom outlet DN40
- upper outlet DN40
- thermometer
- sample tap DN15
- spray ball with tube DN25 and blind nut
- manhole Ø400 mm

Options:

- ball or butterfly valves – DN, TC
- blind nut with chain
- lower tap ¾"
- safety valve
- level gauge DN15 - Ø16 mm (closed type)
- lifting lugs
- type plate
- oval manway 345 x 455 mm (from 500 L)
- adjustable feet

Volume in l	D in mm	h1 in mm	h2 in mm	H in mm	Code
200	636	625	800	1750	20KPB200
300	636	1000	800	2100	20KPB300
400	636	1250	800	2400	20KPB400
500	795	1000	950	2250	20KPB500
600	795	1250	950	2500	20KPB600
800	795	1500	1100	2750	20KPB800
1100	955	1500	1100	2900	20KPB1100



20.2 Conical tanks with cooling jacket



Stainless Steel AISI304 (1.4301), mirror polished inside (BA/IIIId), circle polished outside.

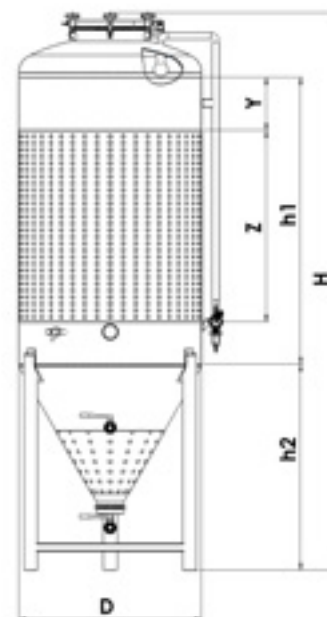
Standard equipment:

- cone 60°
- pressure valve, set up to 2.5 bar
- cooling jacket on trunk and cone
- 4 × fitting for cooling/heating ½"
- bottom outlet DN40
- upper outlet DN40
- thermometer
- sample tap DN15
- spray ball with tube DN25 and blind nut
- manhole Ø400 mm

Options:

- ball or butterfly valves – DN, TC
- blind nut with chain
- lower tap ¾"
- safety valve
- level gauge DN15 - Ø16 mm (closed type)
- lifting lugs
- type plate
- oval manway 345 x 455 mm (from 500 L)
- adjustable feet

Volume in liters	Dimensions in millimeters						Code
	D	h1	h2	H	Z	Y	
200	636	625	800	1750	400	125	20KPHP200
300	636	1000	800	2100	700	150	20KPHP300
400	636	1250	800	2400	700	250	20KPHP400
500	795	1000	950	2250	700	150	20KPHP500
600	795	1250	950	2500	700	250	20KPHP600
800	795	1500	1100	2750	1000	250	20KPHP800
1100	955	1500	1100	2900	1000	250	20KPHP1100



20.3 Conical tanks with cooling jacket and insulation

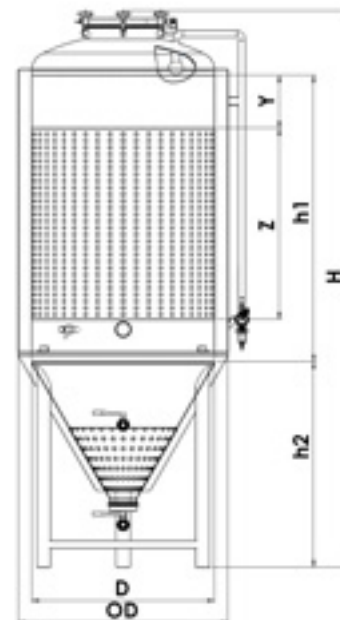
Standard equipment:

- cone 60°
- pressure valve, set up to 2.5 bar
- cooling jacket on trunk and cone
- 4 × fitting for cooling/heating ½"
- insulation PU foam 50 mm
- bottom outlet DN40
- upper outlet DN40
- thermometer
- sample tap DN15
- spray ball with tube DN25 and blind nut
- manhole Ø400 mm

Options:

- ball or butterfly valves – DN, TC
- blind nut with chain
- lower tap ¾"
- safety valve
- level gauge DN15 - Ø16 mm (closed type)
- lifting lugs
- type plate
- oval manway 345 x 455 mm (from 500 L)
- adjustable feet

Volume in liters	Dimensions in millimeters								Code
	D	OD	h1	h2	H	Z	Y		
200	636	786	625	800	1750	400	125	20KPHP200IZ	
300	636	786	1000	800	2100	700	150	20KPHP300IZ	
400	636	786	1250	800	2400	700	250	20KPHP400IZ	
500	795	945	1000	950	2250	700	150	20KPHP500IZ	
600	795	945	1250	950	2500	700	250	20KPHP600IZ	
800	795	945	1500	1100	2750	1000	250	20KPHP800IZ	
1100	955	1105	1500	1100	2900	1000	250	20KPHP1100IZ	



20.4 Brite tanks

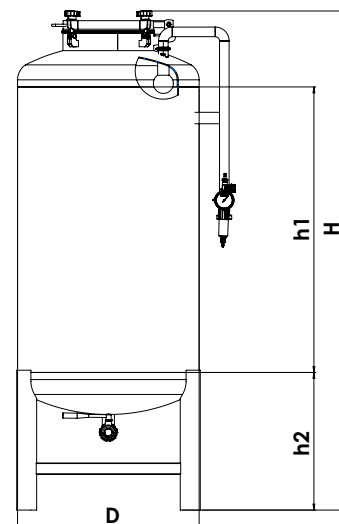


Standard equipment:

- welded legs
- dish bottom DIN 28011
- pressure valve, set up to 2.5 bar
- bottom outlet DN40
- manhole Ø400 mm
- spray ball with tube DN25 and blind nut

Options:

- ball or butterfly valves – DN, TC
- blind nut with chain
- sample tap DN15
- lower tap 3/4"
- safety valve
- level gauge DN15 - Ø16 mm (closed type)
- lifting lugs
- type plate
- oval manway 345 x 455 mm (from 500 L)
- adjustable feet
- insulation PU foam 50 mm



Volume in liters	Dimensions in millimeters				Code
	D	h1	h2	H	
300	636	1000	400	1800	20PP300
500	795	1000	400	1800	20PP500
600	795	1250	400	2050	20PP600
800	795	1500	400	2300	20PP800
1100	955	1500	400	2300	20PP1100
1500	1113	1500	400	2300	20PP1500
2000	1267	1500	400	2300	20PP2000

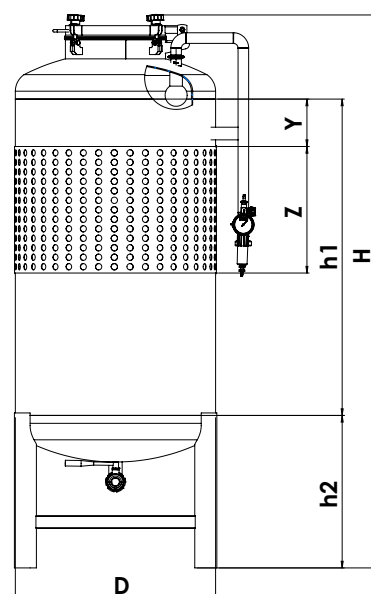
20.5 Brite tanks with cooling jacket

Standard equipment:

- welded legs
- dish bottom DIN 28011
- pressure valve, set up to 2.5 bar
- cooling jacket
- 2 × fitting for cooling/heating 1/2"
- bottom outlet DN40
- manhole Ø400 mm
- spray ball with tube DN25 and blind nut

Options:

- ball or butterfly valves – DN, TC
- blind nut with chain
- sample tap DN15
- lower tap 3/4"
- safety valve
- level gauge DN15 - Ø16 mm (closed type)
- lifting lugs
- type plate
- oval manway 345 x 455 mm (from 500 L)
- adjustable feet
- insulation PU foam 50 mm



Volume in liters	Dimensions in millimeters						Code
	D	h1	h2	H	Z	Y	
300	637	1000	400	1800	400	150	20PPHP300
500	795	1000	400	1800	400	150	20PPHP500
600	795	1250	400	2050	400	150	20PPHP600
800	795	1500	400	2300	400	150	20PPHP800
1100	955	1500	400	2300	400	150	20PPHP1100
1500	1113	1500	400	2300	400	150	20PPHP1500
2000	1267	1500	400	2300	400	150	20PPHP2000

20.6 Brite tanks with cooling unit

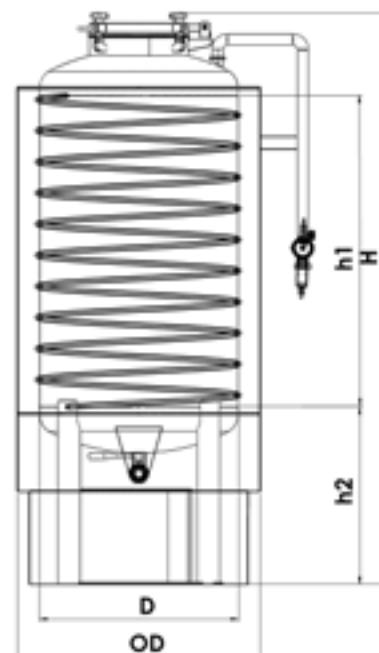


Standard equipment:

- welded legs
- dish bottom DIN 28011
- pressure valve, set up to 2.5 bar
- bottom outlet DN40
- manhole Ø400 mm
- insulation PU foam 50 mm
- cooling unit

Options:

- ball or butterfly valves – DN, TC
- blind nut with chain
- sample tap DN15
- lower tap 3/4"
- safety valve
- level gauge DN15 - Ø16 mm (closed type)
- lifting lugs
- type plate
- oval manway 345 x 455 mm (from 500 L)
- adjustable feet



Volume in liters	Dimensions in millimeters					Code
	D	OD	h1	h2	H	
300	636	800	1000	700	2000	20PK300
500	795	950	1000	700	2000	20PK500
600	795	950	1250	700	2250	20PK600
800	795	950	1500	700	2500	20PK800
1100	955	1100	1500	800	2600	20PK1100
1500	1113	1300	1500	800	2600	20PK1500
2000	1267	1450	1500	800	2600	20PK2000





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