



## » Red wine mash fermentation tank FD-MK

This red wine mash fermentation tank with its cone-shaped shell is based on the classical wooden fermentation rack. This model is primarily used in the red wine growing areas of France and Spain.

Thanks to the cone-shaped version the mash cake easily breaks into pieces upon immersion. The FD-MK is equipped with a mash bottom outlet and a hinged door.



**Easy disintegration upon immersion  
due to cone-shaped design**

## STANDARD EQUIPMENT RED WINE MASH FERMENTATION TANK FD-MK

### TANK TOP

- › Up to tank- $\varnothing$  of 2,000 mm made of AISI 316 stainless steel, surface IIIId (2R)
- › From tank- $\varnothing$  2,200 mm upwards made of AISI 316 stainless steel, surface IIIId (2R) / IIIc (2B)
- › Ladder safety bow, lifting lugs

### TANK SHELL

- › Made of AISI 304 stainless steel, surface IIIId (2R)
- › Surface outside optionally marbled or brushed

### TANK BOTTOM

- › Up to tank- $\varnothing$  of 2,000 mm made of AISI 304 stainless steel, surface IIIId (2R)
- › From tank- $\varnothing$  of 2,200 mm upwards made of AISI 304 stainless steel, surface IIIId (2R) / IIIc (2B)
- › Free-standing on welded-on boxed, closed legs, perfect stability and force transmission into the tank

### FILLER NECK

- › Filler neck NW 1000, located in the tank' top centre, flap lid with vent neck NW 50 Rd 78 x 1/6 ", secured by bars

### SAMPLING

- › Weld-on thread NW 10 DIN 11851

### FILL LEVEL

- › Weld-on thread NW 10 DIN 11851 with sealing cap including fastening points at tank top (for installation of fill level indicator)

### RACKING OUTLET

- › Reinforcing plate with drilled hole  $\varnothing$  48 mm (to hold flap valve or weld-on thread NW 50 DIN 11851)

### JUICE TOTAL OUTLET / -FILLING









- › Welded-on neck NW 65 DIN 11851

### MASH OUTLET: FD-MKTK: MASH BOTTOM OUTLET AND HINGED DOOR

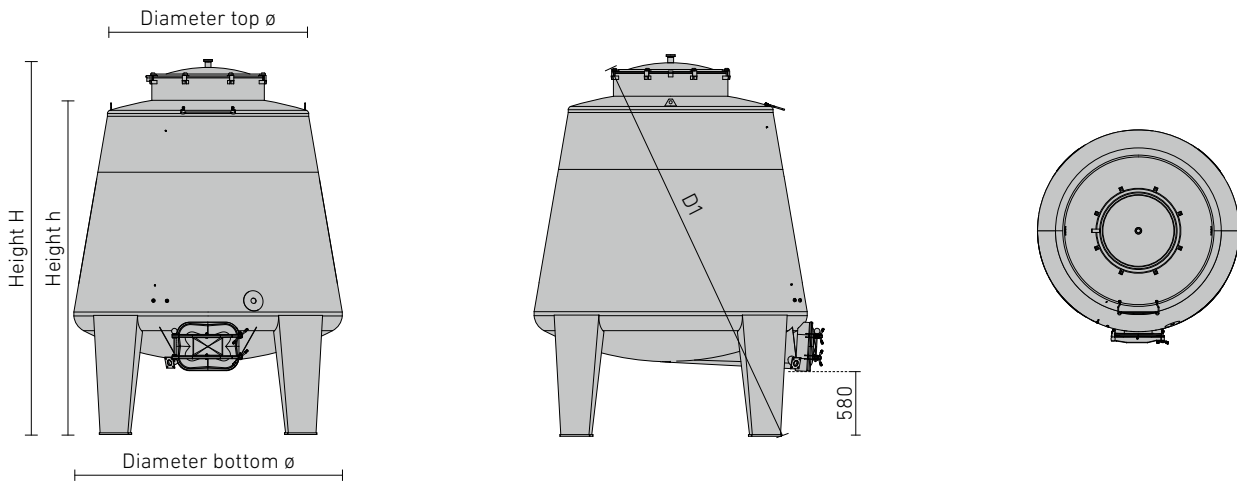
- › Mash bottom outlet W=530 mm x H=400 mm with outwards opening hinged door: the door is left hinged; door handle on the right (extract a sufficient amount of juice in order to avoid the emission of wine while opening)
- › Discharge height X=580 mm



## SET-UP EXAMPLE FOR RED WINE MASH FERMENTATION TANK FD-MK

|   | Item  | Order No.        |
|---|---|------------------|
|    | <p><b>Red wine fermentation tank FD-MKTK-240-7400 litres</b></p> <p>&gt; h=3,031 mm, H=3,375 mm,<br/> <math>H_{ges} = 3,375 \text{ mm (H)} + \text{approx. } 100 \text{ mm (height compensation)} = 3,475 \text{ mm}</math></p> <p>&gt; Standard equipment as on page 115</p> | FD-MKTK-240-7400 |
|    | <p><b>Sampling (page 179)</b></p> <p>&gt; With sampling tap NW 10 DIN 11851</p>   | 64949            |
|    | <p><b>Racking outlet (page 175)</b></p> <p>&gt; Welded gland with thread NW 50 DIN 11851</p> <p>&gt; With ball valve NW 50 DIN 11851</p>  | KA-120D<br>65158 |
|    | <p><b>Fill level (page 180)</b></p> <p>&gt; Mounted fill level indicator NW 10, without scale</p>   | FS-130I          |
|    | <p><b>Juice total outlet / -filling (page 175)</b></p> <p>&gt; With ball valve NW 65 DIN 11851</p>  | 65159            |
|   | <p><b>Temperature measurement (page 182)</b></p> <p>&gt; Bi-metal dial thermometer ø 100 mm, measuring range -20 °C to +60 °C</p>   | TM-140C          |
|  | <p><b>Heating and cooling jacket (page 130)</b></p> <p>&gt; Double jacket B1 6,2m<sup>2</sup> with welded gland thread G 1" for connection to available warm water / cold water source</p> <p>&gt; Version 1, layout 90, connection position B1</p>                           | 1B1              |
|  | <p><b>Adjustable feet (page 186)</b></p> <p>&gt; With adjustable feet for tank legs (H= + approx. 100 mm)</p>   | 46129            |

**DIMENSIONS OF RED WINE MASH FERMENTATION TANK FD-MK**



| Capacity<br>litres | Mash fill quantity<br>% | ø-top<br>mm | ø-bottom<br>mm | h<br>mm | H<br>mm | D1<br>mm | Order No.         |
|--------------------|-------------------------|-------------|----------------|---------|---------|----------|-------------------|
| 6,000              | 80                      | 1,600       | 2,200          | 2,979   | 3,299   | 3,500    | FD-MKTK-220- 6000 |
| 7,400              | 80                      | 1,800       | 2,400          | 3,031   | 3,375   | 3,600    | FD-MKTK-240- 7400 |
| 10,000             | 80                      | 2,000       | 2,600          | 3,355   | 3,695   | 3,950    | FD-MKTK-260-10000 |
| 12,000             | 80                      | 2,000       | 2,800          | 3,600   | 3,980   | 4,200    | FD-MKTK-280-12000 |



Open top tanks  
Closed tanks  
Tanks for mixing, transportation and storage

Tanks for red wine

Pressure tanks/Black Eye

Cooling and heating

Accessories