


Mark	Size	Face Type	Description
a	Ø63 / 2.5"	Tri-clover	Drain Outlet
b	Ø51 / 2"	Tri-clover	Beer outlet
c	Ø38 / 1.5"	Tri-clover	Glycol Inlet
d	Ø38 / 1.5"	Tri-clover	Glycol Outlet
e	Ø38 / 1.5"	Tri-clover	Thermowell Sensor
f	Ø38 / 1.5"	Tri-clover	Sampling Port
g	Ø38 / 1.5"	Tri-clover	Pressure Gauge
h	530x430	Weld	Manhole
i	Ø38 / 1.5"	Tri-clover	Pressure relief valve
j	Ø38 / 1.5"	Tri-clover	CIP Arm
k	Ø38 / 1.5"	Tri-clover	Thermometer
L	Ø51 / 2"	Tri-clover	Heating rod reserve port
m	Ø102 / 4"	Tri-clover	Dry hopping port
n			Lifting lug
o	Ø51 / 2"	Tri-clover	Pressure relief valve

#### Design parameter

Parameter Name	Container	Jacket
Working Pressure	MPa 0.15	0.1
Design/Test Pressure	MPa 0.3	0.3
Working Temperature	°C -7-80°C	
Design Temperature	°C -10-100°C	
Medium	Beer	Glycol water
Material	SUS 304	304
Effective volume	L 10000	
Total volume	L 12500	

Project	KL25140-10000L Conical Fermenter (pressurisable, jacketed)	
Design	Engineer Hu	
Check	Director Cheng	
Version	Drawing(V1)	
Scale	1:35	