



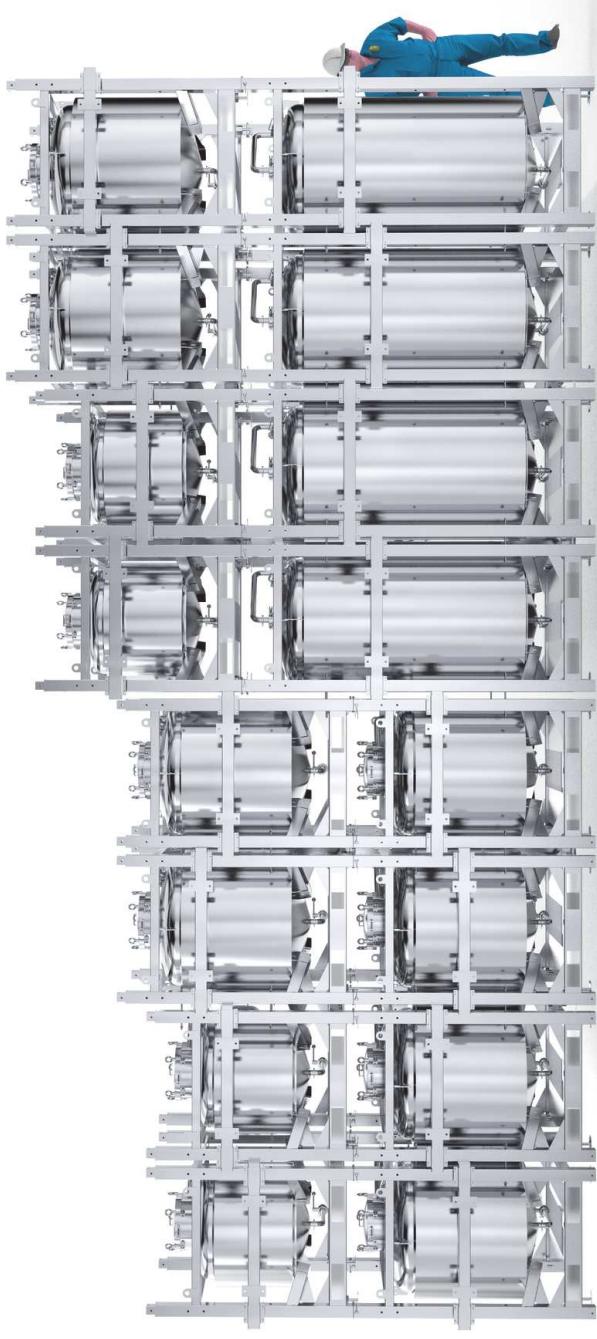
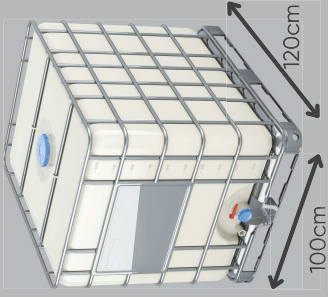
STACKABLE
TRANSPORTABLE
FLEXIBLE
EFFICIENT

Stackable

- Stack 250L, 500L and 1000L on each other in any configuration
- Tanks tie together with safety pins
- Forklift pockets for easy transport
- Rated to be transported full of liquid
- Clever wall mounting safety system



Designed on the Standard
1200x100cm IBC footprint



Transportable

These tanks are designed to fit efficiently on any truck bed, trailer, van or shipping container.

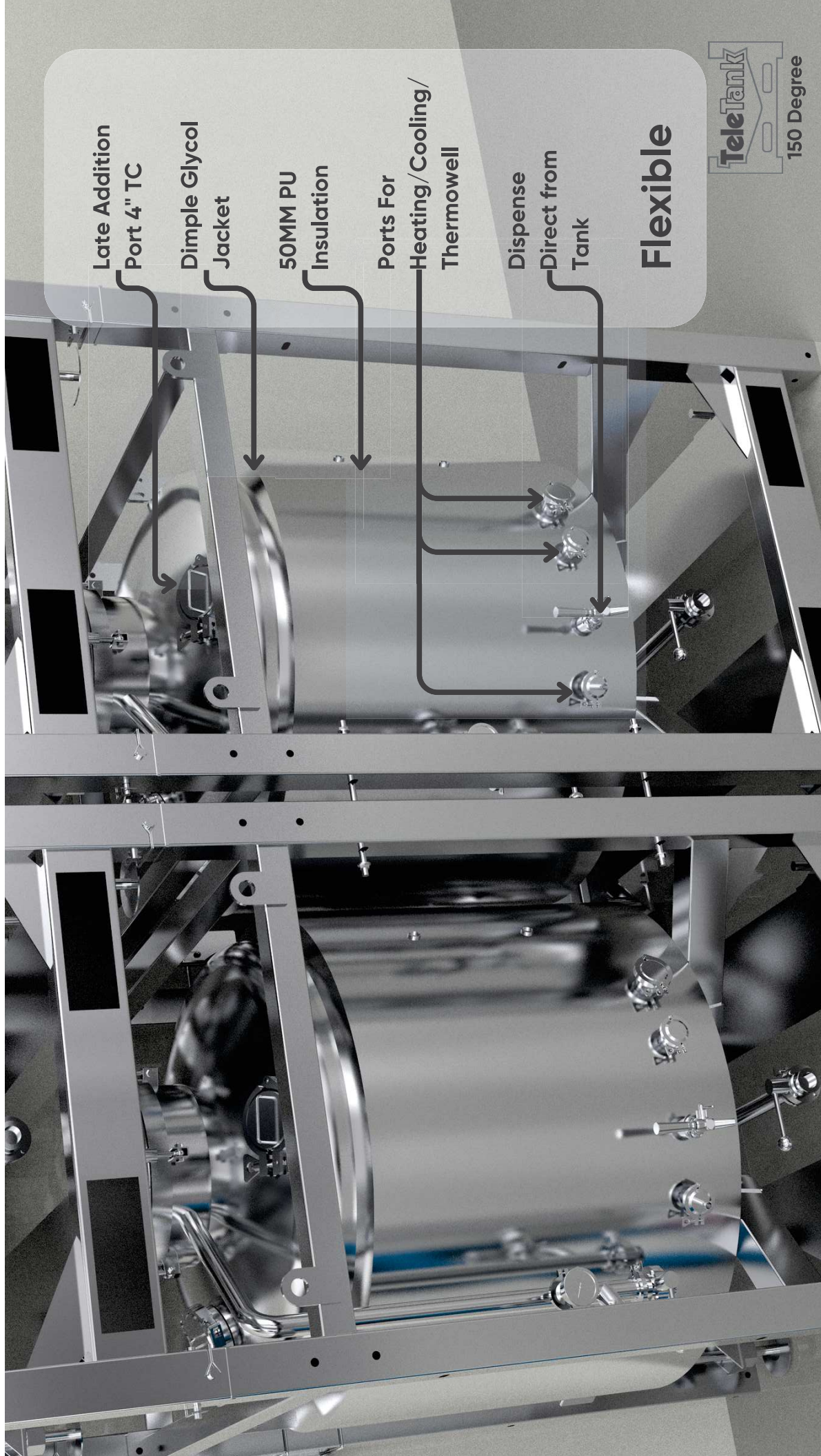
Loading and transportation is no different to any IBC tank.

The 50mm polyurethane jacket keeps the beverage cool for days while in transit.

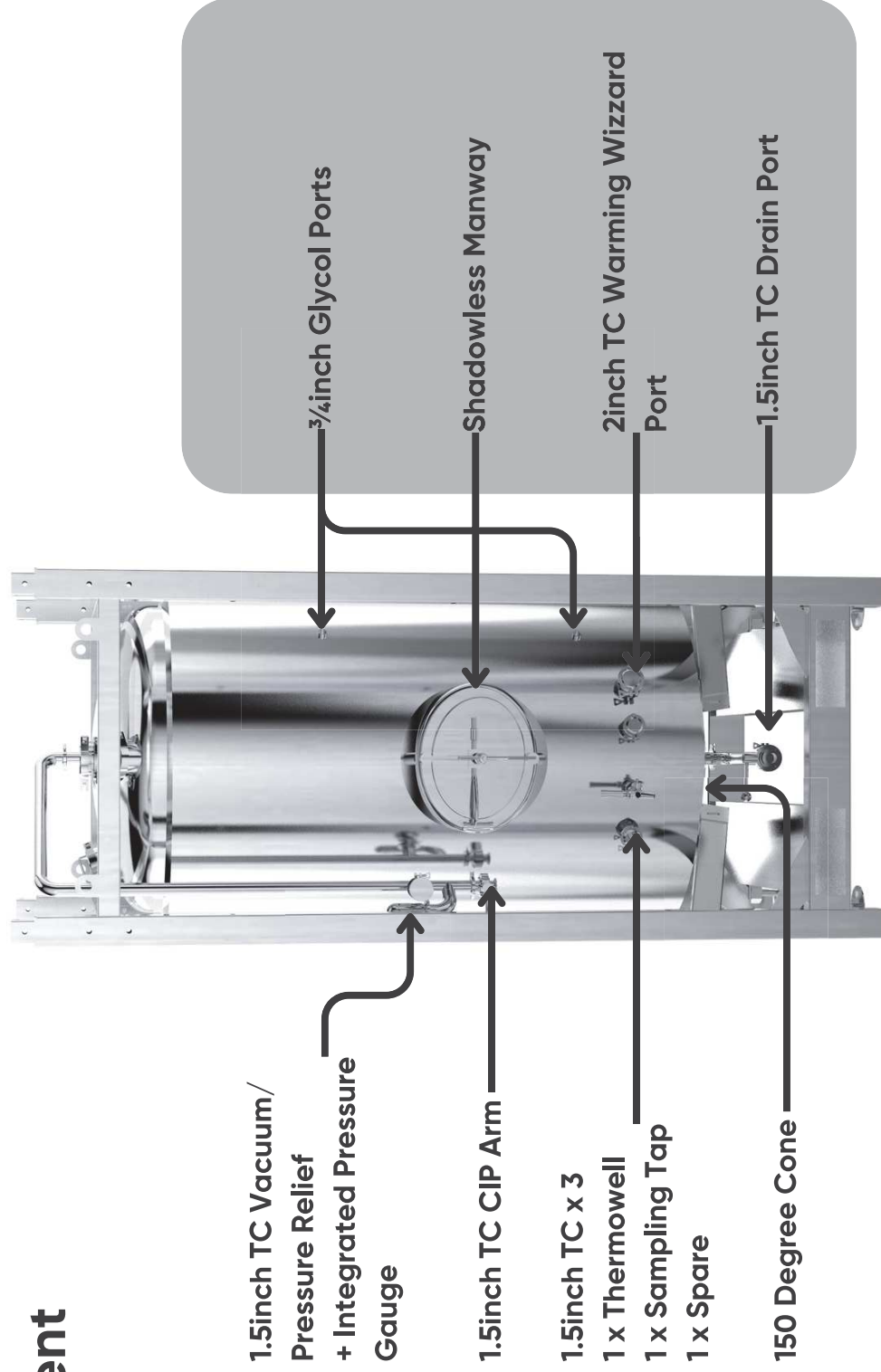
Can be lifted with forklift tines or integrated lifting lugs with jib.

Lifting lugs and frame are well suited as tiedown points for transportation.

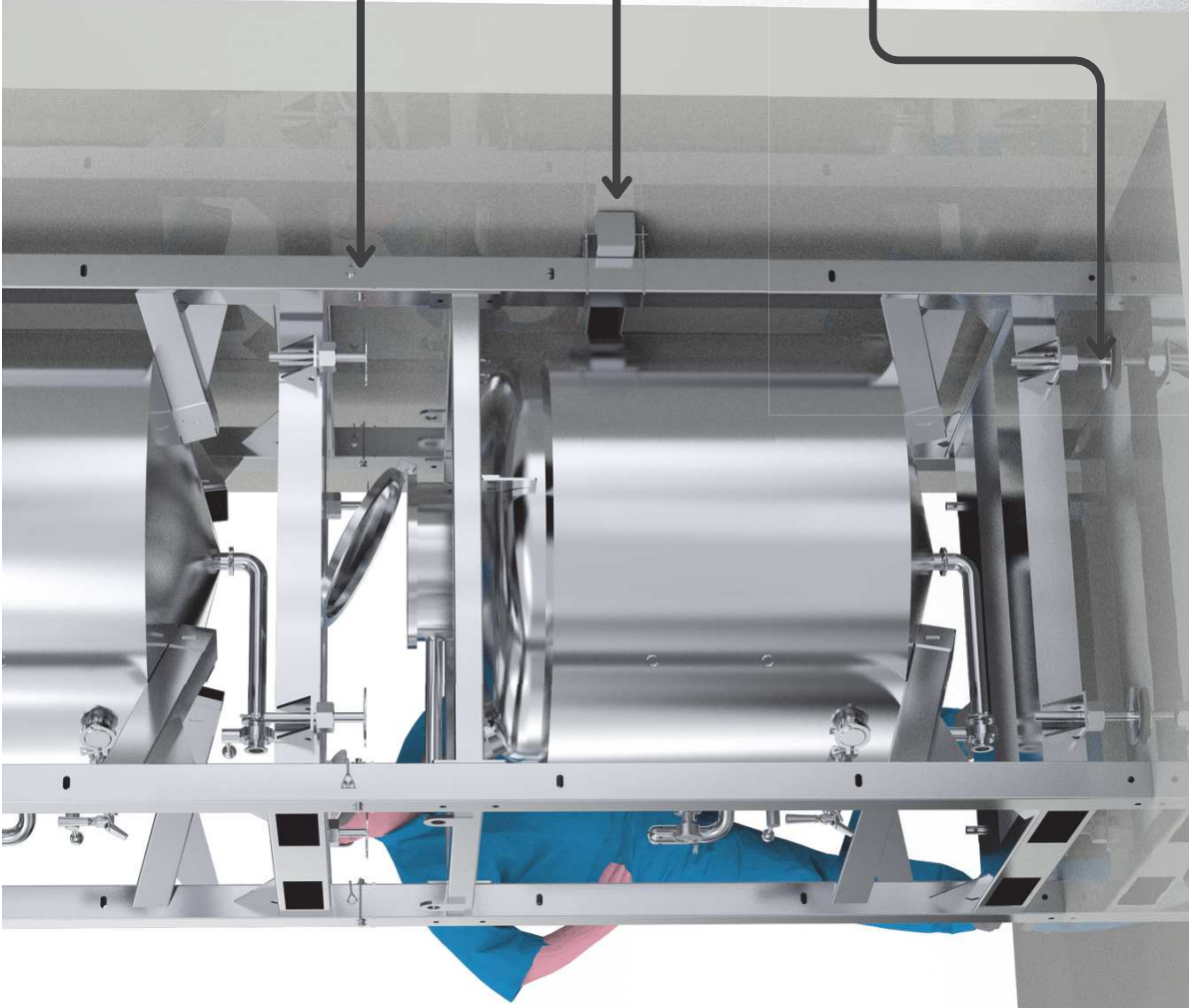




Efficient



Safe Handling



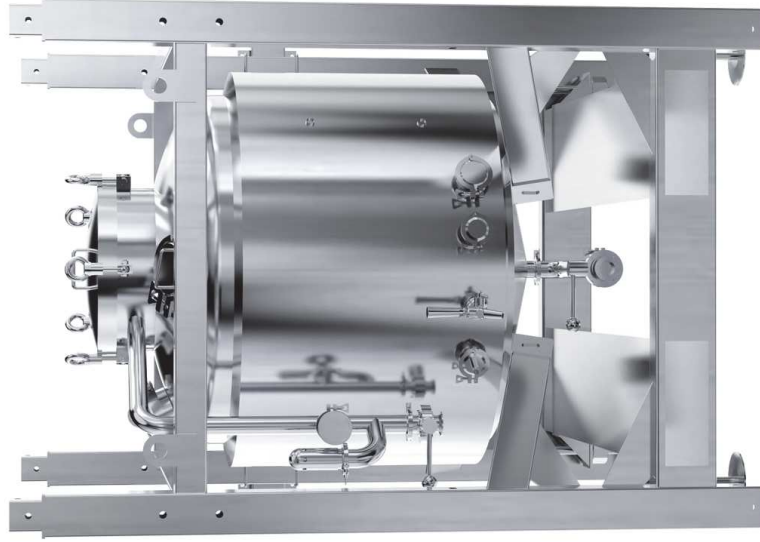
Safety Pin
to Tie Tanks

Wall Mounting
System

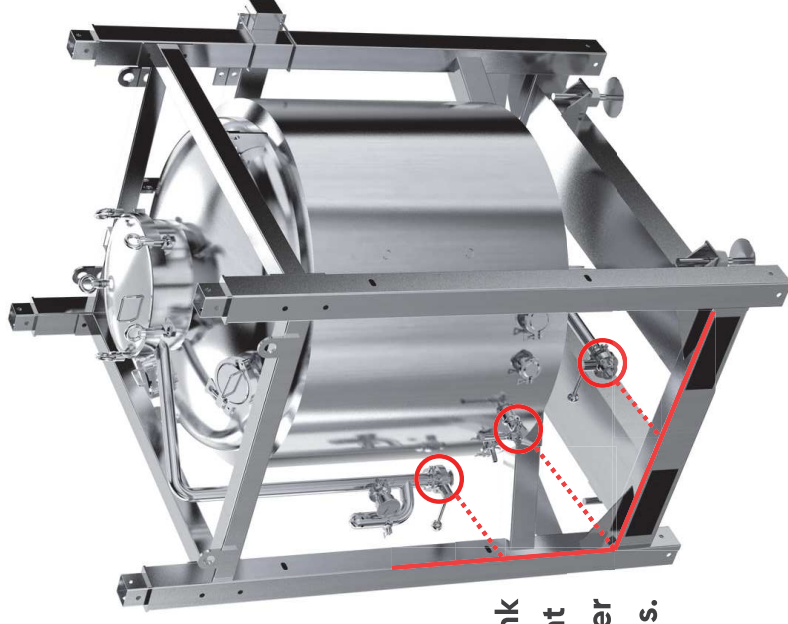
Adjustable Feet
For Unlevel Ground

Yes, we thought of that too

All fittings are placed at the front of the tank for easy access including glycol ports.

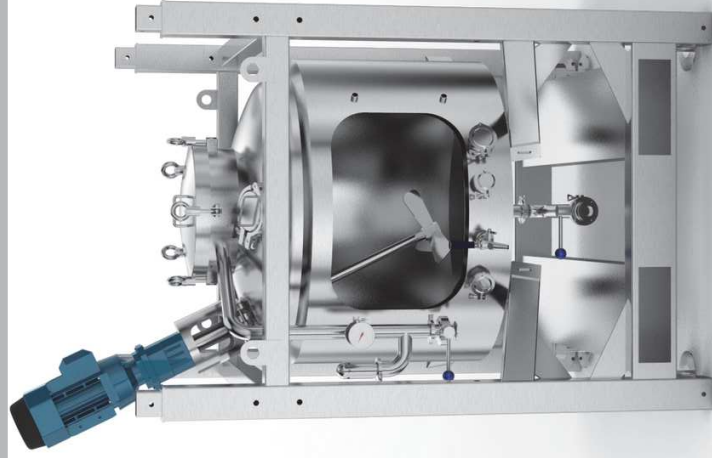


All fittings are counter sunk from the frame to prevent damage by forklift or other pallets.



MIXER ACCESSORY

The mixer attachment is pressure rated to 2 Bar allowing you to use the tank under pressure and protected from atmosphere while still being homogeneous at the same time.



The mixer is ideal for yeast propagation, express carbonating beverages, beverage mixing, or as a reagent vessel... The choice is yours.



90 Degree Cone Tanks Yes - We have them too!

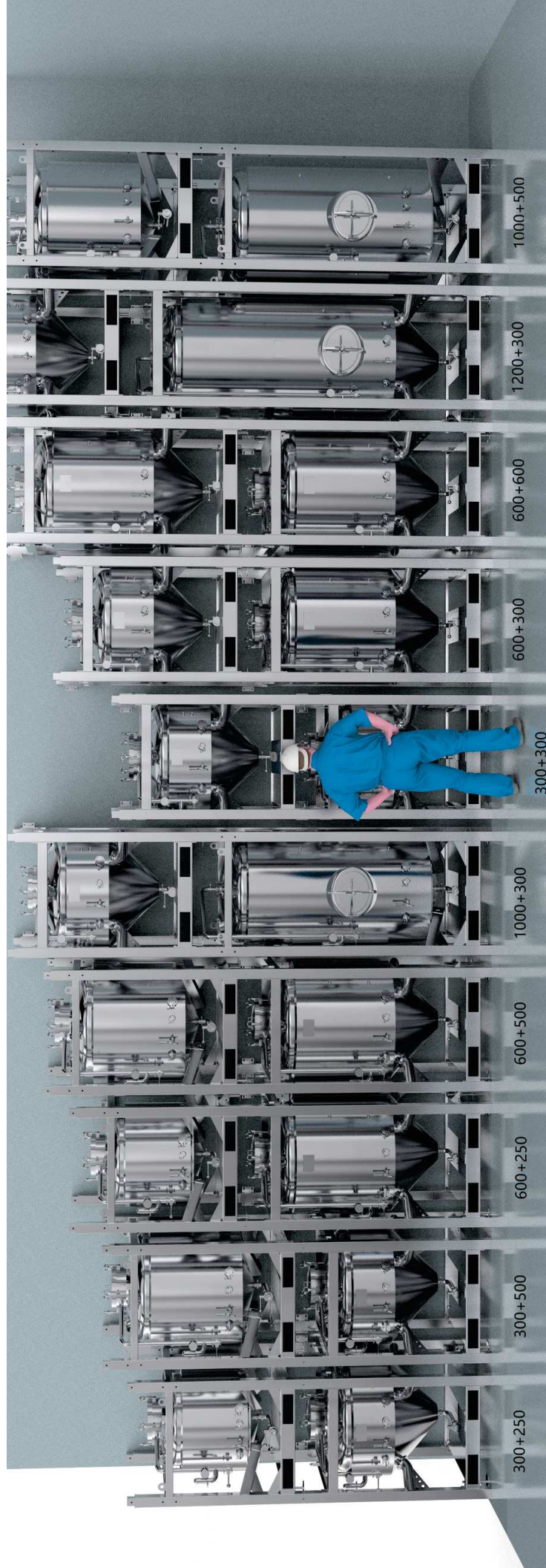


Cross Compatible 90 Degree



90 Degree cone is the optimal tank angle to reduce overall tank height while still allowing yeast or other products to settle efficiently to the bottom of the tank. These are also comatible and stackable with other 150 degree cone tanks.

Stack a bright tank above your fermenter or simply optimise your storage space.



90 Degree Cone Tanks / Fermenters

- Stack 300L, 600L and 1200L on each other and also stackable on 150 degree tanks
- All with sanitary welds and TC connections
- Pressure rated with 2bar working pressure (4bar test pressure)
- Suitable for liquids -7C and up to 80C
- All include glycol jacket and 50mm PU insulation
- Ideally suited to fermentation or where clarification is required
- 304 Stainless steel



90 Cone Design



Same compatible
frame as 150 degree
cone tanks for
compatible stacking

Completely sanitary
welded

Good clearance
around cone for easy
port access

Side manway on
1200L tank and top
manway on 300L &
600L tanks





90 Degree + 150 Degree Specifications

Material: 304 Grade stainless steel/EPDM Seals

Welding: Sanitary welding throughout

Glycol Inlets: / Outlets: $\frac{3}{4}$ inch

Manway: 250L+500L+300L+600L (Top Manway),
1000L+1200L (side Manway)

Working Pressure: 2 Bar (29psi)

Working Temperature: -7C to 80C

Vacuum Pressure Relief: 1.5Bar

Pressure Gauge: 0-4Bar Liquid Filled Class 1.5

Hop / Addition Port: 4inch TC

Cone Angle: 150degree/90degree

Design Registration / Verification: AS1210:2010 – Pressure Vessels

Approved to WorkSafe Victoria but recognised in every state in
Australia.

