



Perfect surfaces – and what you see here is only the outside! The inside will blow your mind!

## » Fermentation tank B0

The tank B0 is often described as 'starter kit'. It is, however, also utilised by advanced users for small quantities. Its outstanding price-performance ratio and handy size have made it so popular that the 'B0' is now being used all over the world.

The tanks have a strengthening rim. The flat base ensures high stability, characteristic of all Speidel tanks.



### APPLICATION RANGE (PRESSURELESS)

- › Fermentation
- › Mixing / Blending

- Ideal for
- › Beer
  - › Other beverages

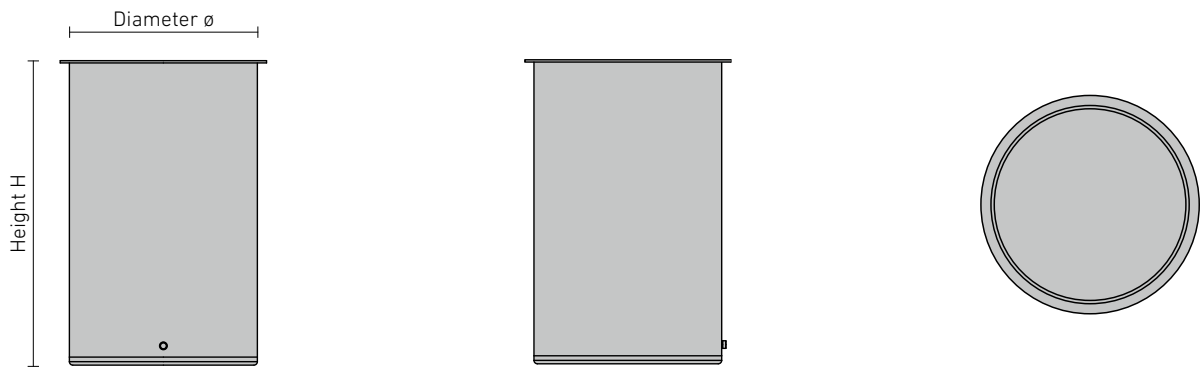
**STANDARD EQUIPMENT FOR FERMENTATION TANK BO**

- > AISI 304 stainless steel, outside and inside surface 3R (2R)
- > Open tank top with strengthening rim
- > Flat tank bottom
- > External litre scale

- WIDTH OF RIM**
- > Up to 290 litres capacity = approx. 17 mm
  - > From 650 litres capacity = approx. 42 mm

- RACKING OUTLET**
- > Up to tanks of 550 mm  $\varnothing$  internal thread G 3/4" (BSP) with plastic blank bung
  - > From tanks of 630 mm  $\varnothing$  external thread G 1" (BSP) with plastic blank bung

**DIMENSIONS OF FERMENTATION TANK BO**



Capacity	$\varnothing$	H	Order No.
litres	mm	mm	loose
110	440	765	BO-044 -0110
220	550	999	BO-055 -0220
290	630	999	BO-063 -0290
650	820	1,328	BO-082 -0650
1,100	1,000	1,493	BO-100 -1100
1,600	1,200	1,493	BO-120 -1600



The most important ingredient  
of good beer: lifeblood



## » Fermentation tank F01 / F02

The popular F0 tanks are mostly used for open fermentation. Like all other Speidel tanks, they have been well proven and tested and their quality is outstanding.

The tank's top is open and has a stable reinforced edge. Optionally, the tank can be covered with a slip lid (see accessories).



### APPLICATION RANGE (PRESSURELESS)

- › Fermentation
- › Mixing / Blending

- Ideal for
- › Beer
  - › Other beverages

**STANDARD EQUIPMENT FOR FERMENTATION TANK F01 / F02**

- > AISI 304 stainless steel, surface IIId (2R), marbled outside
- > Tank open on top with strengthening rim
- > Vaulted tank bottom
- > External litre scale
- > Standing on three legs

**WIDTH OF RIM**

- > Up to 300 litres capacity = approx. 17 mm
- > From 530 litres capacity = approx. 42 mm

**RACKING OUTLET F01**

- > Up to tank- $\varnothing$  of 550 mm internal thread 3/4" (BSP) with plastic blank bung
- > From tank- $\varnothing$  of 630 mm external thread G 1" (BSP) with plastic blank bung

**BOTTOM OUTLET F01**

- > Up to tank- $\varnothing$  of 550 mm total outlet neck internal thread G 3/4" (BSP) with plastic blank bung
- > From tank- $\varnothing$  of 630 mm bottom outlet neck external thread G1" (BSP) with plastic blank bung

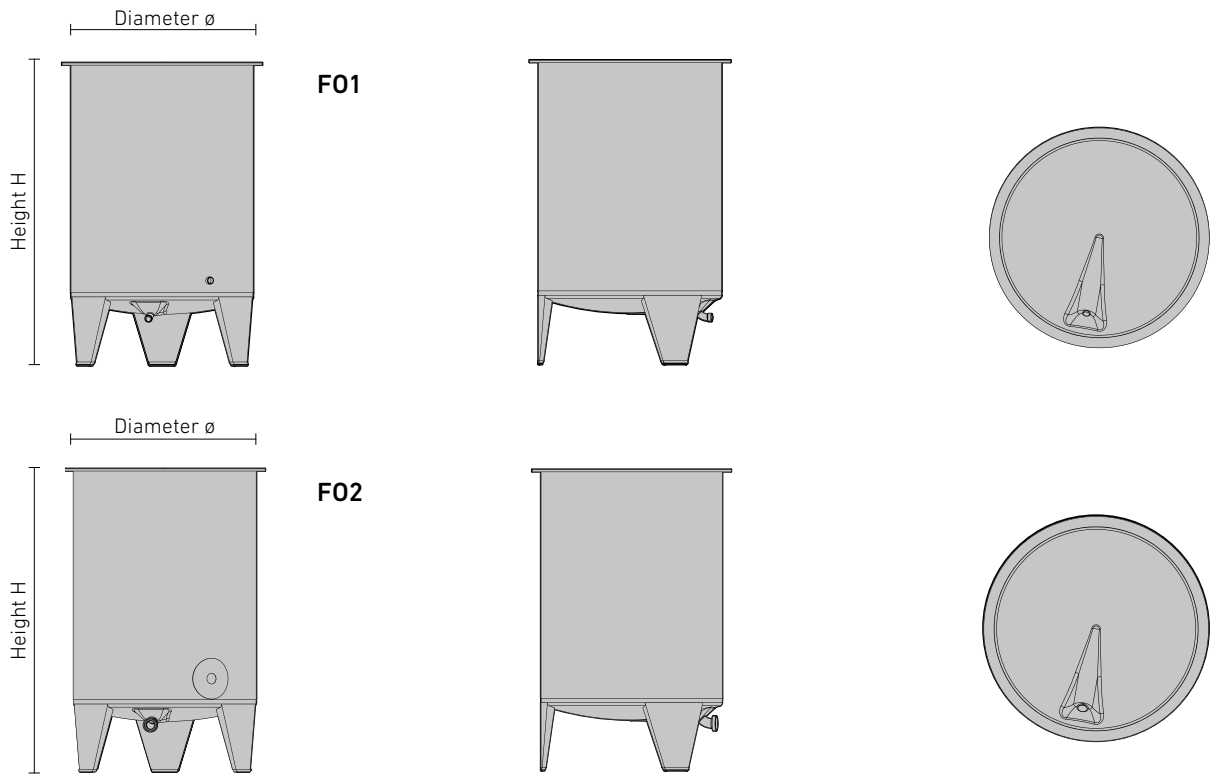
**RACKING OUTLET F02**

- > Plain surface with drilled hole  $\varnothing$  48 mm (to hold weld-on thread NW 40, NW 50 DIN 11851)
- > In case of  $\varnothing$  630 mm reinforcement moulded out of the tank's casing
- > In case of  $\varnothing$  820 mm with welded-on reinforcing plate

**BOTTOM OUTLET F02**

- > Total outlet neck with external thread NW 40 DIN 11851

**DIMENSIONS OF FERMENTATION TANK F01 / F02**



Capacity litres	H mm	ø mm	Order No. F01	ø mm	Order No. F02
220	1,382	550	F01-055- 220	-	-
300	1,384	630	F01-063- 300	630	F02-063- 300
530 *	1,361	820	F01-082- 530	820	F02-082- 530
675 *	1,620	820	F01-082- 675	820	F02-082- 675
910 *	2,109	820	F01-082- 910	820	F02-082- 910

\* Also deliverable with the useful PE-base for transportation and storage instead of sturdy legs (see page 153)



# Passionate about tanks



## » Fermentation tank FO

The bigger fermentation tank FO is available for contents from 1,100 to 25,000 litres and with a diameter from 1,000 mm to 2,400 mm. The tank also has Speidel's typical easy-to-clean surfaces and outstanding overall quality.

Speidel is one of the few who know how to make round tanks. Thanks to their strengthening rim and perfect finishing our tanks are never in a tight spot. Their outstanding accuracy makes our variable capacity tanks one-of-a-kind.



### APPLICATION RANGE (PRESSURELESS)

- › Fermentation
- › Mixing / Blending

- Ideal for
- › Beer
  - › Other beverages

## STANDARD EQUIPMENT FOR FERMENTATION TANK FO

- › AISI 304 stainless steel, surface IIId (2R), marbled outside
- › Open tank top with strengthening rim, width of rim approx. 42 mm
- › Standing on three legs
- › External litre scale

### RACKING OUTLET





- › Reinforcing plate with drilled hole  $\varnothing$  48 mm (to hold weld-on thread NW 40 and NW 50 DIN 11851)

### BOTTOM OUTLET

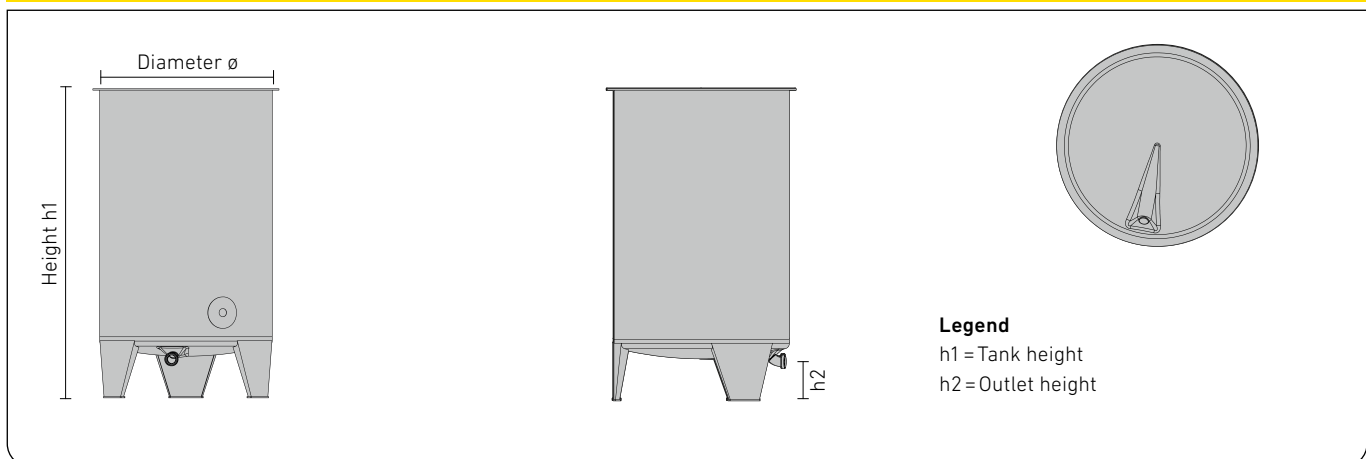
- › Vaulted, stable tank bottom with integrally moulded forward down-slope for complete draining, bottom outlet neck with external thread NW 50 DIN 11851
- › From  $\varnothing$  2,200 mm located in bottom centre with forward drawn discharge pipe and outlet neck with thread NW 50 DIN 11851



## SET-UP EXAMPLE FOR FERMENTATION TANK FO

	Item	Order No.
	<b>Fermentation tank FO-140-2200 litres</b> › h1 = 1,841 mm, H = 2,391 mm › Standard equipment as on page 15	FO-140-2200
	<b>Racking outlet (page 142)</b> › Welded gland with thread NW 50 DIN 11851 › With disc valve NW 50 DIN 11851	KA-120D 64945
	<b>Bottom outlet (page 142)</b> › With yeast plug › With disc valve NW 50 DIN 11851	HS-100A 64945
	<b>Dust lid (page 138)</b> › Dust lid made of stainless steel with handles	68692

## DIMENSIONS OF FERMENTATION TANK FO



## FERMENTATION TANK FO

Capacity	∅	h1	h2	Order No.
litres	mm	mm	mm	
1,100 *	1,000	1,791	210	FO-100- 1100
1,600 *	1,200	1,831	230	FO-120- 1600
2,200	1,400	1,841	240	FO-140- 2200
3,300	1,400	2,579	240	FO-140- 3300
2,850	1,600	1,873	225	FO-160- 2850
3,850	1,600	2,361	225	FO-160- 3850
4,800	1,600	2,861	225	FO-160- 4800
5,800	1,600	3,361	225	FO-160- 5800
6,800	1,600	3,849	225	FO-160- 6800
7,700	1,600	4,379	225	FO-160- 7700
8,700	1,600	4,849	225	FO-160- 8700
9,700	1,600	5,337	225	FO-160- 9700
3,700	1,800	1,883	225	FO-180- 3700
4,900	1,800	2,371	225	FO-180- 4900
6,100	1,800	2,871	225	FO-180- 6100
7,400	1,800	3,371	225	FO-180- 7400
8,600	1,800	3,859	225	FO-180- 8600
9,800	1,800	4,359	225	FO-180- 9800
11,000	1,800	4,859	225	FO-180- 11000
12,200	1,800	5,347	225	FO-180- 12200
4,500	2,000	1,913	225	FO-200- 4500
6,000	2,000	2,401	225	FO-200- 6000
7,600	2,000	2,901	225	FO-200- 7600
9,100	2,000	3,401	225	FO-200- 9100
10,600	2,000	3,889	225	FO-200- 10600
12,200	2,000	4,389	225	FO-200- 12200
13,800	2,000	4,889	225	FO-200- 13800
15,200	2,000	5,377	225	FO-200- 15200
6,000	2,200	2,240	225	FO-220- 6000
8,000	2,200	2,740	225	FO-220- 8000
9,800	2,200	3,240	225	FO-220- 9800
11,700	2,200	3,740	225	FO-220- 11700
13,500	2,200	4,240	225	FO-220- 13500
15,500	2,200	4,740	225	FO-220- 15500
17,500	2,200	5,240	225	FO-220- 17500
19,000	2,200	5,740	225	FO-220- 19000
7,200	2,400	2,280	225	FO-240- 7200
9,500	2,400	2,780	225	FO-240- 9500
11,500	2,400	3,280	225	FO-240- 11500
14,000	2,400	3,780	225	FO-240- 14000
16,000	2,400	4,280	225	FO-240- 16000
18,500	2,400	4,780	225	FO-240- 18500
20,500	2,400	5,280	225	FO-240- 20500
23,000	2,400	5,780	225	FO-240- 23000
25,000	2,400	6,280	225	FO-240- 25000

**Option: Tank contact parts made of AISI 316 stainless steel**

Surface IIId (2R), marbled outside

Extra charge to basic version on request

\* Also deliverable with the useful PE-base for transportation and storage instead of sturdy legs (see page 153)