



Mash storage tank FD-MBT

Speidel's upright mash storage tank serves for the interim storage of fruit and grape mash in between the delivery and the processing of the mash. In addition, the FD-MBT can also be used as processing tank for the treatment with enzymes of liquid fruit mashes.

The robust stirring device allows for the mash to be constantly moved and homogenised. A stainless steel remover arm with scrapers made of vulkollan ensures the automatic release. This allows the complete release of the material / content.

APPLICATION RANGE (PRESSURELESS)

- Stockage
- Mixing
- Stirring
- Storage

Ideal for

- Fruit mash
- Wine mash
- Distilling mash

Further applications
on request

For storage of destemmed
grape or liquid, pumpable
and stoneless fruit mash





STANDARD EQUIPMENT FOR MASH STORAGE TANK FD-MBT

- For non-pressurized use

Tank top

- Up to tank- \varnothing 2,000 mm made of AISI 316 stainless steel, surface IIIId (2R), marbled outside
- 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), marbled outside

Tank bottom

- Up to tank- \varnothing of 2,000 mm made of AISI 304 stainless steel, surface IIIId (2R), marbled outside
- From tank- \varnothing of 2,200 mm upwards made of AISI 304 stainless steel, surface IIIId (2R) / IIIc (2B)
- Free-standing on welded-on box-shaped legs

Filler neck

- Filler neck NW 400, located in tank top with an upright forward position (tank top with bead extrusion for complete ventilation)
- Flap lid with vent neck NW 50 Rd 78 x 1/6"

Stirring device / regulation

- Stable stirring shaft, stirring blades for the homogenisation and release of the mash
- Electronic control system (stainless steel control cabinet, by default arranged on right), On / Off, connection 380 V, 50 Hz, IP 44
- Stainless steel remover with scraper made of vulkollan (polyurethan) with gear motor (approx. 8 rpm), power output 3 kW up to \varnothing 2,400 mm, electric connection on site
- Stainless steel remover with scraper made of vulkollan with gear motor (approx. 8 rpm), power output 5.5 kW at \varnothing 2,800 mm, electric connection on site

Manhole

- 420 x 320 mm, door with bow and hand wheel with electric fuse







Racking outlet

- Reinforcing plate with drilled hole \varnothing 48 mm (to hold flap valve Gr. 37 or weld-on thread NW 50 DIN 11851)

Mash outlet

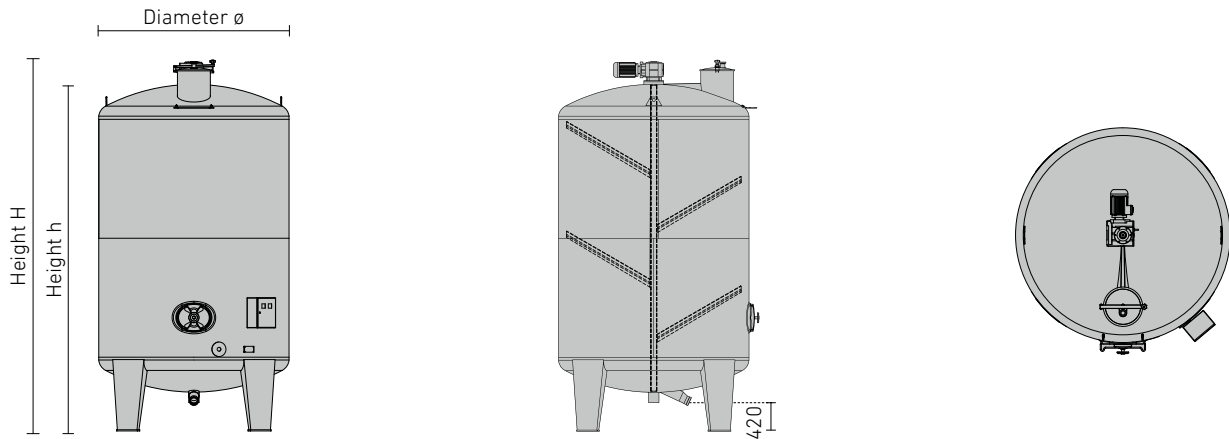
- Welded-on neck with thread NW 125
- Discharge height X = 420 mm

SET-UP EXAMPLE FOR MASH STORAGE TANK FD-MBT

Item	Order No.
	<p>Mash storage tank FD-MBT-240-15500 litres</p> <ul style="list-style-type: none"> · h = 4,570 mm, H = 4,870mm, · $H_{\text{compl.}} = 4,870 \text{ mm (H)} + \text{approx. } 150 \text{ mm (cleaning pipe)}$ · + approx. 100 mm (height compensation) = approx. 5,120 mm · Standard equipment as on page 77 <p style="text-align: right;">FD-MBT-240-15500</p>
	<p>Racking outlet (page 139)</p> <ul style="list-style-type: none"> · With mounted flap valve Gr. 37 <p style="text-align: right;">KA-120I</p>
	<p>Mash outlet (page 148)</p> <ul style="list-style-type: none"> · With ball valve NW 125 DIN 11851 <p style="text-align: right;">65684</p>
	<p>Automatic temperature regulation with target indicator and actual indicator (page 157)</p> <ul style="list-style-type: none"> · Mash heating / cooling via local warm water / cold water source is automatically regulated according to target value input by the control system via magnet valve <p style="text-align: right;">DMS-1</p>
	<p>Cooling and heating jacket (page 98)</p> <ul style="list-style-type: none"> · Double jacket B7 9,2m² with welded gland thread G 1" for connection to available warm water / cold water source · Version 1, layout 33, connection position B7 <p style="text-align: right;">1B7</p>
	<p>Adjustable feet (page 150)</p> <ul style="list-style-type: none"> · With adjustable feet for tank legs (approx. 100 mm) <p style="text-align: right;">46129</p>



DIMENSIONS OF MASH STORAGE TANK FD-MBT



Capacity	ø	h	H	Stirring device wing	Feet	Order No.
litres	mm	mm	mm	pieces	pieces	
5,200	2,000	2,608	2,948	2	3	FD-MBT-200- 5200
6,000	2,000	2,858	3,198	4	3	FD-MBT-200- 6000
6,700	2,000	3,096	3,436	4	3	FD-MBT-200- 6700
7,500	2,000	3,346	3,686	4	3	FD-MBT-200- 7500
8,300	2,000	3,596	3,936	4	3	FD-MBT-200- 8300
9,200	2,000	3,846	4,186	5	3	FD-MBT-200- 9200
9,800	2,000	4,096	4,436	5	3	FD-MBT-200- 9800
10,600	2,000	4,346	4,686	5	3	FD-MBT-200- 10600
10,000	2,400	3,320	3,620	4	4	FD-MBT-240-10000
11,200	2,400	3,570	3,870	4	4	FD-MBT-240-11200
12,300	2,400	3,820	4,120	4	4	FD-MBT-240-12200
13,500	2,400	4,070	4,370	4	4	FD-MBT-240-13500
14,500	2,400	4,320	4,620	5	4	FD-MBT-240-14500
15,500	2,400	4,570	4,870	5	4	FD-MBT-240-15500
16,500	2,400	4,820	5,120	6	4	FD-MBT-240-16500
18,000	2,400	5,070	5,370	6	4	FD-MBT-240-18000
19,000	2,400	5,320	5,620	6	4	FD-MBT-240-19000
20,000	2,400	5,570	5,870	6	4	FD-MBT-240-20000
17,000	2,800	3,920	4,270	4	4	FD-MBT-280-17000
18,500	2,800	4,170	4,520	4	4	FD-MBT-280-18500
20,000	2,800	4,420	4,770	4	4	FD-MBT-280-20000
21,500	2,800	4,670	5,020	5	4	FD-MBT-280-21500
23,000	2,800	4,920	5,270	6	4	FD-MBT-280-23000
24,500	2,800	5,170	5,520	6	4	FD-MBT-280-24500
26,000	2,800	5,420	5,770	6	4	FD-MBT-280-26000
27,500	2,800	5,670	6,020	6	4	FD-MBT-280-27500
29,400	2,800	5,920	6,270	6	4	FD-MBT-280-29400

Please note: installation space H + 500 mm for motor installation!

Version with conical bottom available





APPLICATION RANGE (PRESSURELESS)

- Fermentation
- Maturation
- Storage
- Mixing

Ideal for

- Wine
- Juice
- Must
- Spirits

Stainless steel fermentation egg Black Eye

Schon in der Antike wurde Wein in eiförmigen Amphoren ausgebaut. Im Weinbau wurde in den letzten Jahren die Vergärung in verschiedensten Formen getestet. Wir haben jetzt ein Gärei aus Edelstahl entwickelt, das die Vorteile der Eiform mit den Vorteilen eines Edelstahltanks und einer besonderen Optik vereint. Das Black Eye sieht von außen aus, wie ein Weltraumsatellit und sorgt im Inneren für eine schonende und gut steuerbare Vergärung. Durch die

einzigartige Form kann die Hefe während der Gärphase fließend zirkulieren. In der Wissenschaft wird vermutet, dass diese freie Zirkulation einen Vorteil für die Gärführung und damit das gesamte Aromenspektrum darstellt. Im Gegensatz zu einem Betongärfass ist bei unserem Black Eye die notwendige Hygiene gewährleistet. Durch die perfekten Schweißnähte und die hochglatten Innenwände lässt sich das Gärei zudem sehr einfach reinigen.





STANDARD EQUIPMENT FOR BLACK EYE

- For non-pressurized use
- Tank shell and tank bottom made of AISI 304 stainless steel, surface IIIId (2R), brushed outside
- Tank top made of AISI 316 stainless steel, surface IIIId (2R), brushed outside
- Dom NW400 centered in the middle of the tank top with flap lid with venting nozzle NW50 DIN 11851
- Free-standing base tank on three welded-on legs

Sampling

- Weld-on thread NW 10 DIN 11851 with sealing cap (for the installation of sampling tap)

Racking outlet

- Weld-on thread NW50 DIN 11851

Cooling jacket

- Laser-welded double jacket for cooling with two connection pieces G1" with external thread, color: black

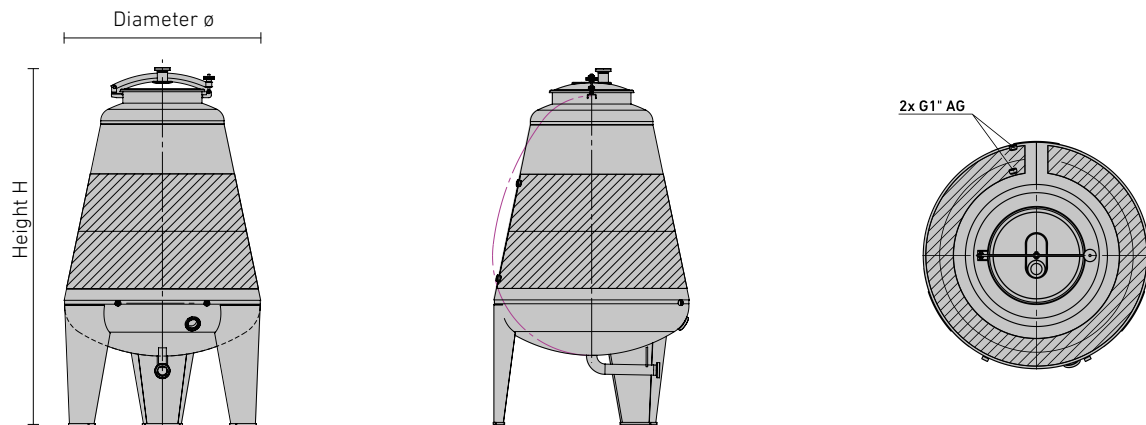
Temperature measurement

- Weld-on thread NW10 DIN 11851

Bottom outlet

- Vaulted, stable tank bottom, in bottom centre with forward drawn discharge pipe and outlet with thread NW 50 DIN 11851

DIMENSIONS OF STAINLESS STEEL FERMENTATION EGG



Capacity	ø	Height H	Discharge height h2	Order No.
litres	mm	mm	mm	
625	1,000	1,829	278	FS-MO-100-S V1147
1,000	1,200	2,022	286	FS-MO-120-S V1179