



» Transportation and tipping tank KO

Speidel's tank KO for mixing /blending, transportation and tipping is first choice for first-class wines. The forklift profile allows for the grapes to be tipped from the tank right into the press, thus enabling an extremely gentle processing of the mash.

The KO can however also be used for subsequent treatment. Many customers order it with double jacket and mash door as accessories and use it to ferment small batches.



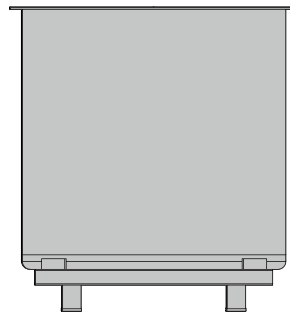
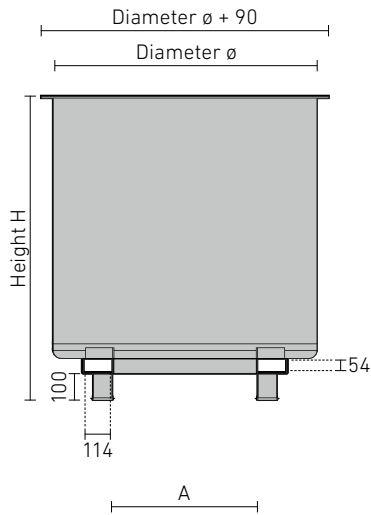
APPLICATION RANGE (PRESSURELESS)

- | | |
|--------------------|-----------|
| › Transportation | Ideal for |
| › Storage | › Mash |
| › Tub fermentation | › Wine |
| | › Must |

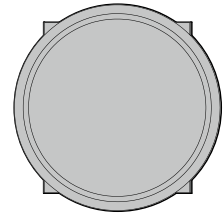
STANDARD EQUIPMENT FOR TRANSPORTATION AND TIPPING TANK KO

- › AISI304 stainless steel, surface IIId (2R), shell marbled outside
- › Tank open on top with strengthening rim, width of rim approx. 42 mm
- › With forklift profile 120x60 mm, internal dimension form 114 mm x 54 mm
- › Stackable maximum two filled tanks
- › Tank bottom as flat bottom
- › With stainless steel tube feet

DIMENSIONS OF TRANSPORTATION AND TIPPING TANK KO



Please pay attention to the internal dimensions of the forklift profiles



Capacity litres	ø Tank mm	H mm	Base length mm	A mm	Order No.
380	1,000	653	900	555	KO-100 -0380
550	1,000	903	900	555	KO-100 -0550
750	1,000	1,153	900	555	KO-100 -0750
1,050	1,200	1,153	998	695	KO-120 -1050

