



» Red wine mash flooder FD-MÜ

Speidel's FD-MÜ is an upright standing red wine mash fermentation tank with a simple but efficient technology. After the fermentation has started and a marc cake has formed about half of the content is discharged into an interim tank. The marc cake descends to the ground, breaks into pieces and is 'opened' by a system of rods.

Afterwards the juice is pumped in again via a self-rotating sprinkling system and the smashed marc cake is flooded. The pigments are washed out. This procedure is repeated several times. The principle of the 'remontage' or reassembly has been practised successfully all over the world.



OUR ADVANTAGES

- › State-of-the-art technology
- › Efficient, hygienic distribution system
- › Marc breakers included
- › Gentle processing of the grape material
- › High colour and aroma extraction
- › Ideally suited for the combination with other systems
- › Permanently installed controllable pump as option
- › Optional grape seed output
- › Controllable heating / cooling of the tanks
- › Experience rooted in tradition

STANDARD EQUIPMENT FOR RED WINE MASH FLOODER FD-MÜ

TANK TOP

- › Up to tank-ø of 2,000 mm made of AISI 316 stainless steel, surface IIIId (2R), marbled outside
- › From tank-ø of 2,200 mm upwards made of AISI 316 L / 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-ø of 2,000 mm made of AISI 304 stainless steel, surface IIIId (2R), marbled outside
- › From tank-ø of 2,200 mm upwards made of AISI 304 stainless steel, surface IIIId (2R) / IIIc (2B)
- › Free-standing on welded-on box-shaped legs perfect stability and force transmission into the tank

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"

TEMPERATURE MEASUREMENT

- › Weld-on thread NW 10 DIN 11851
- › Threaded sleeve with locking screw and cap nut NW 10 DIN 11851
- › Bi-metal dial thermometer 100 mm ø, measuring range -20 ° to +60 °C

SAMPLING

- › Weld-on thread NW 20 DIN 11851
- › Sampling tap with cap nut NW 20 DIN 11851

RACKING OUTLET

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

JUICE FLOODING

- › Stainless steel pipeline NW 50 with self-rotating sprinkling system
- › Connecting thread NW 50 DIN 11851, from ø 2,800 mm upwards with two flooding heads

MARC BREAKERS

- › Horizontally staggered moulded pipes break the descending marc into pieces

JUICE TOTAL OUTLET / -FILLING

- › Welded-on neck with thread NW 65 DIN 11851

OPTIONS FOR RED WINE MASH FLOODER FD-MÜ

FD-MÜTK: MASH BOTTOM OUTLET AND HINGED DOOR

- › Mash bottom outlet W = 530 mm x H = 400 mm, with outwards opening hinged door: the door is left hinged; door handle on the right (extract a sufficient amount of juice in order to avoid the emission of wine while opening)
- › Discharge height X = 580 mm

FD-MÜAK: AUTOMATIC MASH RELEASE AND HINGED DOOR

- › Mash outlet W = 530 mm x H = 400 mm with outwards opening hinged door: the door is left hinged; door handle on the right (extract a sufficient amount of juice in order to avoid the emission of wine while opening)
- › Stainless steel remover with gear motor (approx. 4 rot. / min), electricity supply 380 V, 50 Hz
- › Discharge height A = see chart
- › Tank bottom made of AISI 304 stainless steel, surface IIIc (2B)










FD-MÜTS: MASH BOTTOM OUTLET AND SLIDE FEED PROPORTIONING

- › Mash bottom outlet W = 530 mm x H = 400 mm, with slide feed proportioning, easy to dose, also for thin mash release
- › Discharge height X = 520 mm

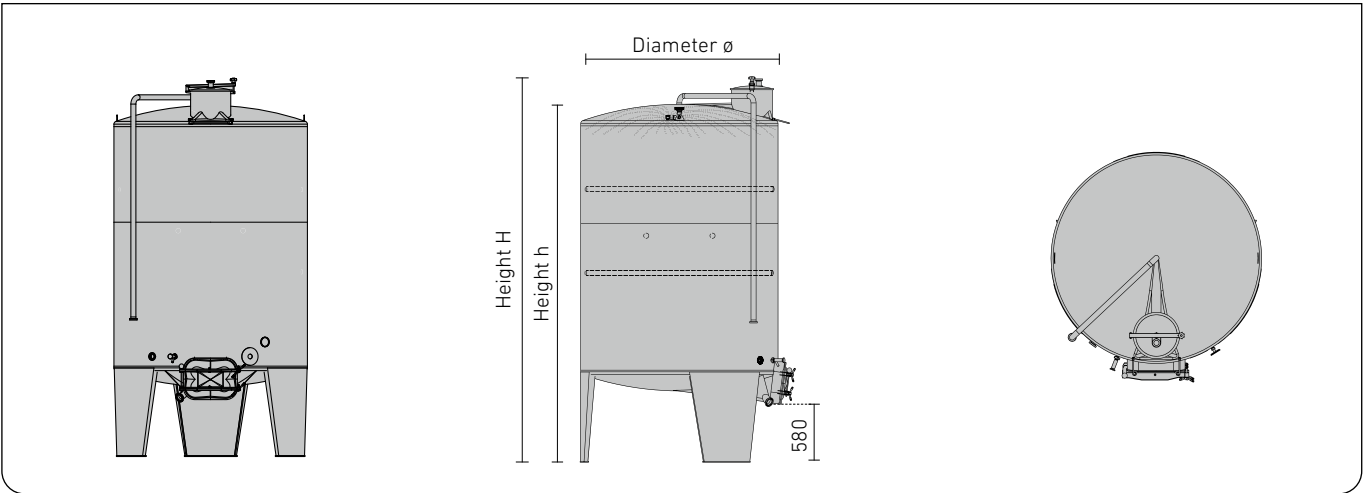
FD-MÜAS: AUTOMATIC MASH RELEASE AND SLIDE FEED PROPORTIONING

- › Mash outlet W = 530 mm x H = 400 mm with slide feed proportioning, easy to dose, also for thin mash release
- › Stainless steel remover with gear motor (approx. 4 rot. / min), electricity supply 380 V, 50 Hz
- › Discharge height B = see chart
- › Tank bottom made of AISI 304 stainless steel, surface IIIc (2B)

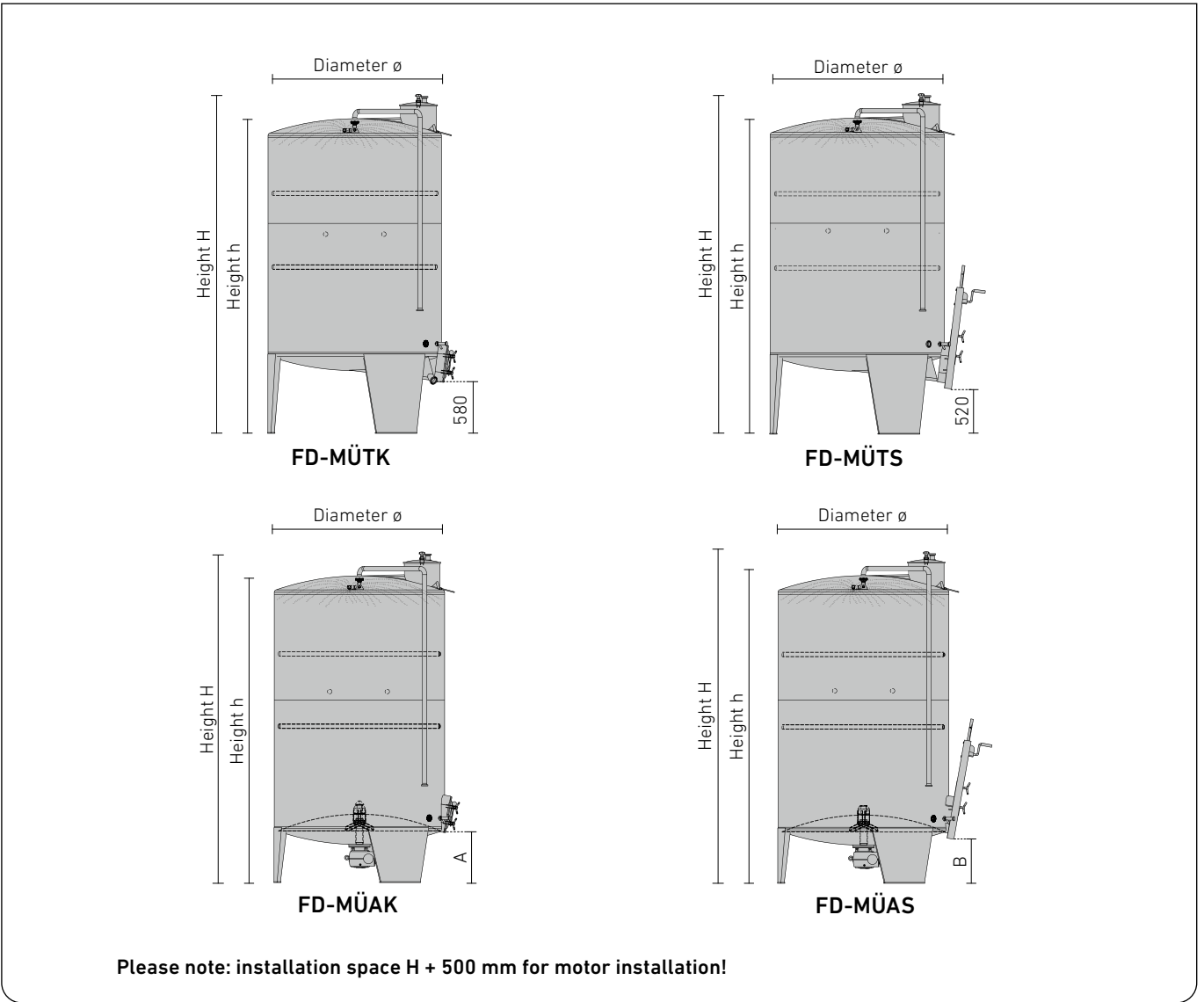
SET-UP EXAMPLE FOR RED WINE MASH FLOODER FD-MÜAK

Item	Order No.	
	<p>Red wine mash flooder with automatic mash release and hinged door FD-MÜAK-200-7800</p> <p>› h = 3,399 mm, H = 3,650 mm, $H_{ges} = 3,650 \text{ mm (H)} + \text{approx. } 100 \text{ mm (height compensation)} = \text{approx. } 3,750 \text{ mm}$ › Standard equipment as on page 95</p>	FD-MÜAK-200-7800
	<p>Racking outlet (page 175)</p> <p>› With mounted flap valve Gr. 37</p>	KA-1201
	<p>Fill level (page 180)</p> <p>› Mounted fill level indicator NW 20</p>	FS-130W
	<p>Juice flooding (page 189)</p> <p>› With ball valve NW 50 DIN 11851</p>	65158
	<p>Juice total outlet / -filling (page 175)</p> <p>› With ball valve NW 65 DIN 11851</p>	65159
	<p>Heating and cooling jacket (page 130)</p> <p>› Double jacket B6 6,2m² with welded gland thread G 1" for the connection to available warm water / cold water sources › Version 1, layout 61, connection position B2</p>	1B2
	<p>Automatic temperature control with target indicator and actual indicator (page 192)</p> <p>› 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>	DMS-2
	<p>Two juice extracting sieves with large surface (page 193)</p> <p>› Easily removable › With juice extraction on tank shell NW 50 DIN 11851 › With ball valve NW 50 DIN 11851</p>	ESS-2 65158
	<p>Adjustable feet (page 186)</p> <p>› With adjustable feet for tank legs (H = + approx. 100 mm)</p>	46128

DIMENSIONS OF RED WINE MASH FLOODER FD-MÜTK



DIMENSIONS OF RED WINE MASH FLOODER FD-MÜTS / FD-MÜAK / FD-MÜAS



RED WINE MASH FLOODER FD-MÜTK WITH MASH BOTTOM OUTLET AND HINGED DOOR
RED WINE MASH FLOODER FD-MÜTS WITH MASH BOTTOM OUTLET AND SLIDE FEED PROPORTIONING

Capacity	Mash fill quantity	Marc breakers	∅	h	H	Legs	Order No.	Order No.
litres	% max./min.	pair	mm	mm	mm	pieces	MÜTK	MÜTS
3,300	75	2	1,600	2,543	2,870	3	FD-MÜTK-160- 3300	FD-MÜTS-160- 3300
5,300	75	2	2,000	2,667	2,910	3	FD-MÜTK-200- 5300	FD-MÜTS-200- 5300
6,000	75	2	2,000	2,905	3,160	3	FD-MÜTK-200- 6000	FD-MÜTS-200- 6000
6,800	75	2	2,000	3,155	3,410	3	FD-MÜTK-200- 6800	FD-MÜTS-200- 6800
7,600	75	3	2,000	3,405	3,660	3	FD-MÜTK-200- 7600	FD-MÜTS-200- 7600
8,400	75	3	2,000	3,655	3,910	3	FD-MÜTK-200- 8400	FD-MÜTS-200- 8400
9,200	75	3	2,000	3,905	4,160	3	FD-MÜTK-200- 9200	FD-MÜTS-200- 9200
10,000	75	3	2,000	4,155	4,410	3	FD-MÜTK-200-10000	FD-MÜTS-200-10000
10,000	75	2	2,400	3,320	3,625	4	FD-MÜTK-240-10000	FD-MÜTS-240-10000
11,200	75	2	2,400	3,570	3,875	4	FD-MÜTK-240-11200	FD-MÜTS-240-11200
13,500	75	3	2,400	4,070	4,375	4	FD-MÜTK-240-13500	FD-MÜTS-240-13500
14,500	75	3	2,400	4,320	4,625	4	FD-MÜTK-240-14500	FD-MÜTS-240-14500
15,500	75	3	2,400	4,570	4,875	4	FD-MÜTK-240-15500	FD-MÜTS-240-15500
16,500	75	3	2,400	4,820	5,125	4	FD-MÜTK-240-16500	FD-MÜTS-240-16500
18,000	75	3	2,400	5,070	5,375	4	FD-MÜTK-240-18000	FD-MÜTS-240-18000
19,000	75	3	2,400	5,320	5,625	4	FD-MÜTK-240-19000	FD-MÜTS-240-19000
20,000	75	3	2,400	5,570	5,875	4	FD-MÜTK-240-20000	FD-MÜTS-240-20000
17,000	75	3	2,800	3,920	4,305	4	FD-MÜTK-280-17000	FD-MÜTS-280-17000
18,500	75	3	2,800	4,170	4,555	4	FD-MÜTK-280-18500	FD-MÜTS-280-18500
20,000	75	3	2,800	4,420	4,805	4	FD-MÜTK-280-20000	FD-MÜTS-280-20000
21,500	75	3	2,800	4,670	5,055	4	FD-MÜTK-280-21500	FD-MÜTS-280-21500
23,000	75	3	2,800	4,920	5,305	4	FD-MÜTK-280-23000	FD-MÜTS-280-23000
24,500	75	3	2,800	5,170	5,555	4	FD-MÜTK-280-24500	FD-MÜTS-280-24500
26,000	75	3	2,800	5,420	5,805	4	FD-MÜTK-280-26000	FD-MÜTS-280-26000
27,500	75	3	2,800	5,670	6,055	4	FD-MÜTK-280-27500	FD-MÜTS-280-27500
29,400	75	3	2,800	5,920	6,305	4	FD-MÜTK-280-29400	FD-MÜTS-280-29400

Convenient manual mash release



RED WINE MASH FLOODER FD-MÜAK WITH AUTOMATIC MASH RELEASE AND HINGED DOOR
RED WINE MASH FLOODER FD-MÜAS WITH AUTOMATIC MASH RELEASE AND SLIDE FEED PROPORTIONING

Capacity	Mash fill quantity	Marc breakers	ø	h	H	Legs	Discharge height A / B	Order No.	
								MÜAK	MÜAS
litres	% max./min.	pair	mm	mm	mm	pieces			
6,300	75	2	2,000	2,899	3,125	3	580/520	FD-MÜAK-200- 6300	FD-MÜAS-200- 6300
7,000	75	2	2,000	3,149	3,400	3	580/520	FD-MÜAK-200- 7000	FD-MÜAS-200- 7000
7,800	75	3	2,000	3,399	3,650	3	580/520	FD-MÜAK-200- 7800	FD-MÜAS-200- 7800
8,500	75	3	2,000	3,649	3,900	3	580/520	FD-MÜAK-200- 8500	FD-MÜAS-200- 8500
9,300	75	3	2,000	3,899	4,150	3	580/520	FD-MÜAK-200- 9300	FD-MÜAS-200- 9300
10,000	75	3	2,000	4,149	4,400	3	580/520	FD-MÜAK-200-10000	FD-MÜAS-200-10000
10,000	75	2	2,400	3,400	3,705	4	740/670	FD-MÜAK-240-10000	FD-MÜAS-240-10000
11,200	75	3	2,400	3,650	3,955	4	740/670	FD-MÜAK-240-11200	FD-MÜAS-240-11200
12,300	75	3	2,400	3,900	4,205	4	740/670	FD-MÜAK-240-12300	FD-MÜAS-240-12300
13,500	75	3	2,400	4,150	4,455	4	740/670	FD-MÜAK-240-13500	FD-MÜAS-240-13500
14,500	75	3	2,400	4,400	4,705	4	740/670	FD-MÜAK-240-14500	FD-MÜAS-240-14500
15,500	75	3	2,400	4,650	4,955	4	740/670	FD-MÜAK-240-15500	FD-MÜAS-240-15500
16,500	75	3	2,400	4,900	5,205	4	740/670	FD-MÜAK-240-16500	FD-MÜAS-240-16500
18,000	75	3	2,400	5,150	5,455	4	740/670	FD-MÜAK-240-18000	FD-MÜAS-240-18000
19,000	75	3	2,400	5,400	5,705	4	740/670	FD-MÜAK-240-19000	FD-MÜAS-240-19000
15,500	75	3	2,800	3,750	4,135	4	760/685	FD-MÜAK-280-15500	FD-MÜAS-280-15500
17,000	75	3	2,800	4,000	4,385	4	760/685	FD-MÜAK-280-17000	FD-MÜAS-280-17000
18,500	75	3	2,800	4,250	4,635	4	760/685	FD-MÜAK-280-18500	FD-MÜAS-280-18500
20,000	75	3	2,800	4,500	4,885	4	760/685	FD-MÜAK-280-20000	FD-MÜAS-280-20000
21,500	75	3	2,800	4,750	5,135	4	760/685	FD-MÜAK-280-21500	FD-MÜAS-280-21500
23,000	75	3	2,800	5,000	5,385	4	760/685	FD-MÜAK-280-23000	FD-MÜAS-280-23000
24,500	75	3	2,800	5,250	5,635	4	760/685	FD-MÜAK-280-24500	FD-MÜAS-280-24500
26,000	75	3	2,800	5,500	5,885	4	760/685	FD-MÜAK-280-26000	FD-MÜAS-280-26000
27,500	75	3	2,800	5,750	6,135	4	760/685	FD-MÜAK-280-27500	FD-MÜAS-280-27500

Automatic mash release at the push of a button

