



» Stainless steel fermentation egg Black Eye

Wine was already aged in egg-shaped amphorae in ancient times. In recent years, fermentation has been tested in various forms in viticulture. We have now developed a stainless steel fermenter that combines the advantages of the egg shape with the advantages of a stainless steel tank and a unique design. The Black Eye looks like a space satellite from the outside and provides a gentle and well controllable fermentation inside. Due to its unique shape, the

yeast can circulate smoothly during the fermentation phase. In science it is assumed that this free circulation is an advantage for the fermentation process and thus for the entire aroma spectrum. In contrast to a concrete fermentation barrel, our Black Eye guarantees the necessary hygiene. Thanks to the perfect welding seams and the highly smooth inner walls, the fermenting chamber is also very easy to clean.



APPLICATION RANGE (PRESSURELESS)

- | | |
|----------------|---------------------------|
| › Fermentation | Ideal for |
| › Maturation | › Wine |
| › Storage | › Juice |
| › Mixing | › Must |
| › Processes | › Spirits |
| | › Non-alcoholic beverages |
| | › Alcoholic beverages |

STANDARD EQUIPMENT FOR BLACK EYE

- > 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

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

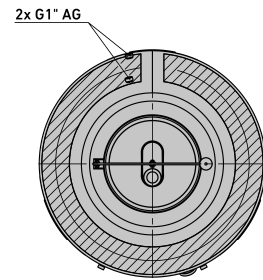
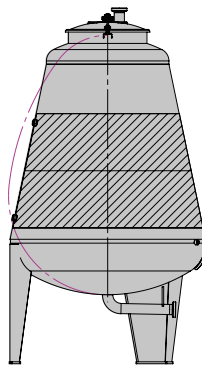
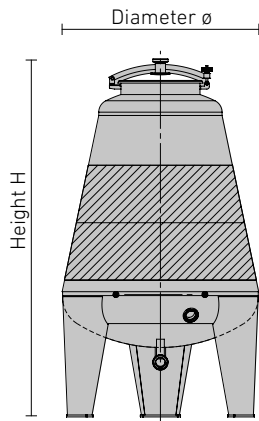
TEMPERATURE MEASUREMENT

- > 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

litres
625
1,000

ø

mm
1,000
1,200

Height H

mm
1,829
2,022

Discharge Height h2

mm
278
286

Order No.

FS-M0-100-S V1147
FS-M0-120-S V1179

