



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 (PRESSURE-LESS)

- | | |
|-------------------|-------------------|
| › Fermentation | Ideal for |
| › Mixing/Blending | › Beer |
| | › Other beverages |

STANDARD EQUIPMENT FERMENTATION TANK BO

- > AISI304 stainless steel, outside and inside surface 11ld (2R)
- > Open tank top with strengthening rim
- > Flat tank bottom
- > External litres scale

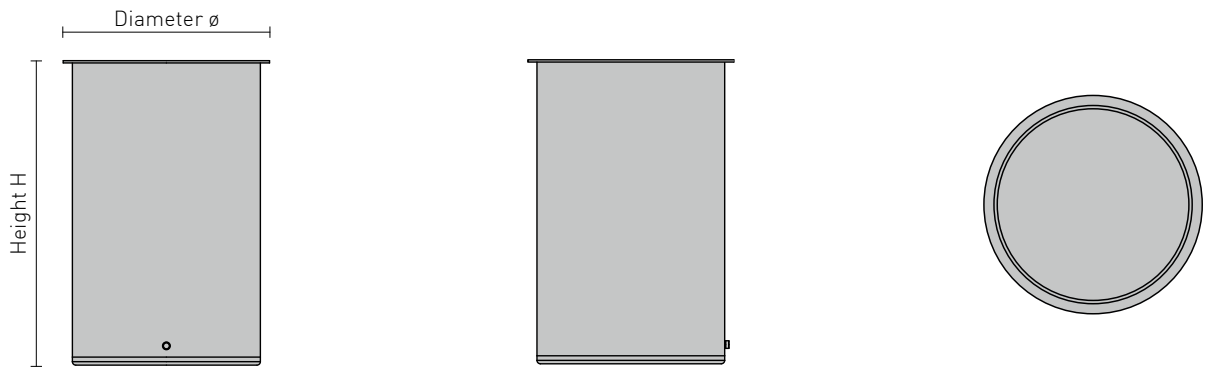
WIDTH OF RIM

- > Up to 290 litres capacity = approx. 17 mm
- > From 650 litres capacity = approx. 42 mm

RACKING OUTLET

- > Up to tanks of 550 mm \emptyset internal thread G3/4" (BSP) with plastic blank bung
- > From tanks of 630 mm \emptyset external thread G 1" (BSP) with plastic blank bung

DIMENSIONS OF FERMENTATION TANK BO



Capacity litres	\emptyset mm	H mm	Order No. 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 | Ideal for |
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| | › Other beverages |

STANDARD EQUIPMENT FERMENTATION TANK F01/F02

- › AISI304 stainless steel, surface III_d (2R), marbled outside
- › Tank open on top with strengthening rim
- › Vaulted tank bottom
- › External litres 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 G 1" (BSP) with plastic blank bung

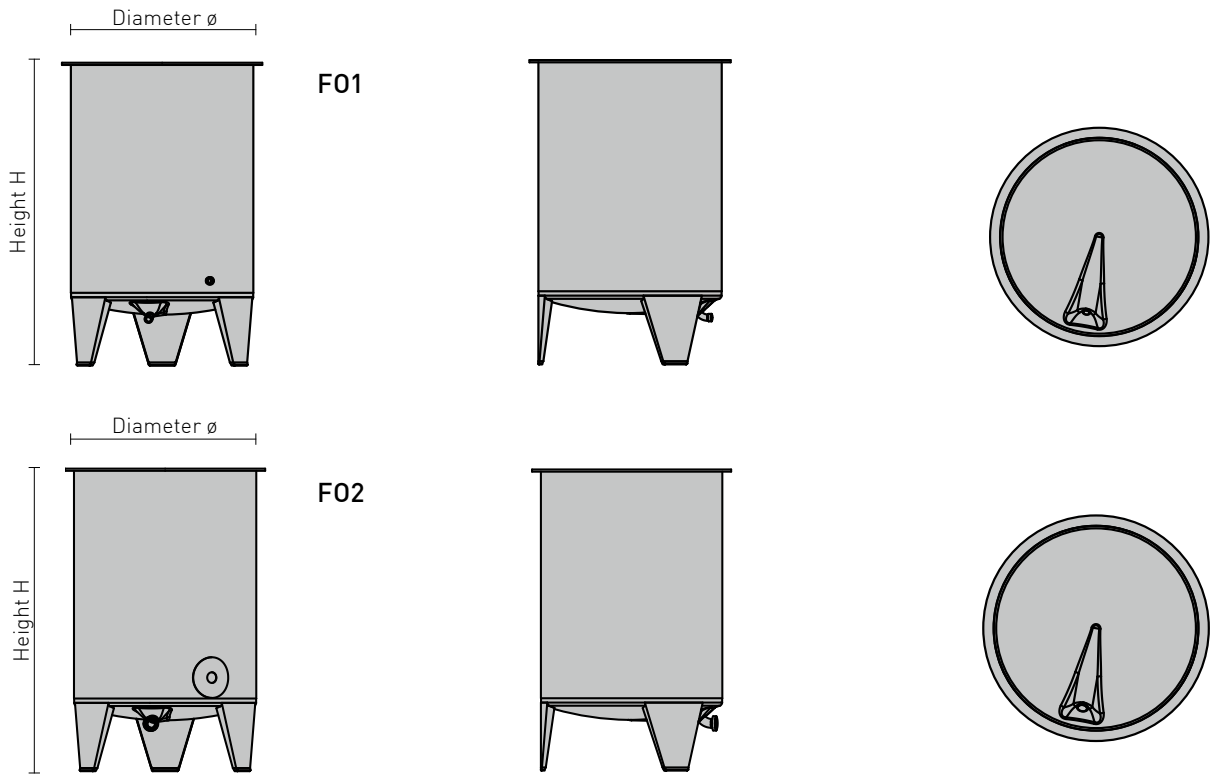
RACKING OUTLET F02

- › Plain surface with drilled hole \varnothing 48 mm (to hold flap valve Gr. 37 or weld-on thread NW40, NW50 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 NW40 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

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
- › Beer
- › Other beverages

STANDARD EQUIPMENT FERMENTATION TANK FO

- › AISI304 stainless steel, surface III d (2R), marbled outside
- › Open tank top with strengthening rim, width of rim approx. 42 mm
- › Standing on three legs
- › External litres scale

RACKING OUTLET





- › Reinforcing plate with drilled hole \varnothing 48 mm (to hold flap valve Gr. 37 or weld-on thread NW40 and NW50 DIN 11851)

BOTTOM OUTLET

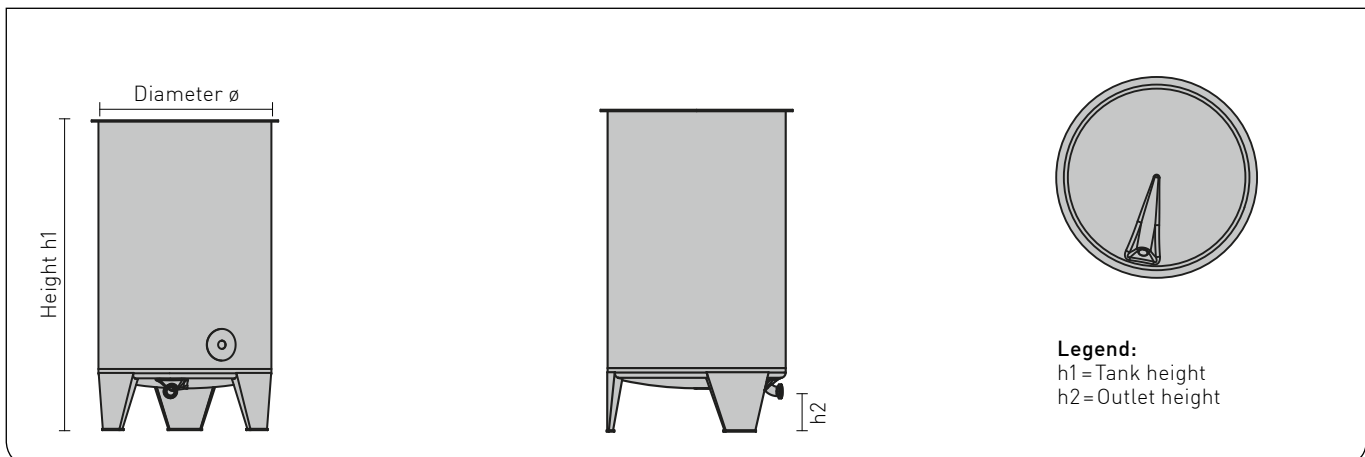
- › Vaulted, stable tank bottom with integrally moulded forward down-slope for complete draining, bottom outlet neck with external thread NW50 DIN 11851
- › From \varnothing 2,200 mm located in bottom centre with forward drawn discharge pipe and outlet neck with thread NW50 DIN 11851



SET-UP EXAMPLE FOR FERMENTATION TANK FO

	Item	Order No.
	Fermentation tank FO-140-2200 litres › h1 = 1,841 mm, H = 2,391 mm › Standard equipment as on page 17	FO-140-2200
	Racking outlet (page 133) › Welded gland with thread NW50 DIN 11851 › With disc valve NW50 DIN 11851	KA-120D 64945
	Bottom outlet (page 133) › With yeast plug › With disc valve NW50 DIN 11851	HS-100-A 64945
	Dust lid (page 130) › Dust lid made of stainless steel with handles	68692

DIMENSIONS OF FERMENTATION TANK FO



FERMENTATION TANK FO

Capacity litres	∅ mm	h1 mm	h2 mm	H mm	Order No.
1,100	1,000	1,791	210	2,216	FO-100- 1100
1,600	1,200	1,831	230	2,356	FO-120- 1600
2,200	1,400	1,841	240	2,391	FO-140- 2200
3,300	1,400	2,579	240	3,129	FO-140- 3300
2,850	1,600	1,873	225	2,513	FO-160- 2850
3,850	1,600	2,361	225	3,001	FO-160- 3850
4,800	1,600	2,861	225	3,501	FO-160- 4800
5,800	1,600	3,361	225	4,001	FO-160- 5800
6,800	1,600	3,849	225	4,489	FO-160- 6800
7,700	1,600	4,379	225	4,989	FO-160- 7700
8,700	1,600	4,849	225	5,498	FO-160- 8700
9,700	1,600	5,337	225	5,977	FO-160- 9700
3,700	1,800	1,883	225	2,558	FO-180- 3700
4,900	1,800	2,371	225	3,046	FO-180- 4900
6,100	1,800	2,871	225	3,546	FO-180- 6100
7,400	1,800	3,371	225	4,046	FO-180- 7400
8,600	1,800	3,859	225	4,534	FO-180- 8600
9,800	1,800	4,359	225	5,034	FO-180- 9800
11,000	1,800	4,859	225	5,534	FO-180- 11000
12,200	1,800	5,347	225	6,022	FO-180- 12200
4,500	2,000	1,913	225	2,613	FO-200- 4500
6,000	2,000	2,401	225	3,101	FO-200- 6000
7,600	2,000	2,901	225	3,601	FO-200- 7600
9,100	2,000	3,401	225	4,101	FO-200- 9100
10,600	2,000	3,889	225	4,589	FO-200- 10600
12,200	2,000	4,389	225	5,089	FO-200- 12200
13,800	2,000	4,889	225	5,589	FO-200- 13800
15,200	2,000	5,377	225	6,077	FO-200- 15200
6,000	2,200	2,240	225	2,970	FO-220- 6000
8,000	2,200	2,740	225	3,470	FO-220- 8000
9,800	2,200	3,240	225	3,970	FO-220- 9800
11,700	2,200	3,740	225	4,470	FO-220- 11700
13,500	2,200	4,240	225	4,970	FO-220- 13500
15,500	2,200	4,740	225	5,470	FO-220- 15500
17,300	2,200	5,240	225	5,970	FO-220- 17300
19,000	2,200	5,740	225	6,470	FO-220- 19000
7,200	2,400	2,280	225	3,085	FO-240- 7200
9,500	2,400	2,780	225	3,585	FO-240- 9500
11,500	2,400	3,280	225	4,085	FO-240- 11500
14,000	2,400	3,780	225	4,585	FO-240- 14000
16,000	2,400	4,280	225	5,085	FO-240- 16000
18,500	2,400	4,780	225	5,585	FO-240- 18500
20,500	2,400	5,280	225	6,085	FO-240- 20500
22,800	2,400	5,780	225	6,585	FO-240- 22800
25,000	2,400	6,280	225	7,085	FO-240- 25000

Option: Tank contact parts made of AISI316 stainless steel

Surface IIIId (2R), marbled outside

Extra charge to basic version on request

Open top tanks

Closed tanks

Tanks for mixing, transportation and storage

Pressure tanks

Cooling and heating

Accessories