



PRODUCT
CATALOG
STAINLESS
STEEL TANKS



THE BEST STAINLESS STEEL SOLUTIONS



ABOUT US

For over a decade, INOX PLUS has been a manufacturer of standard and customized stainless steel tanks with complete technological lines, specializing in both winemaking and also food and chemical industries.

We offer a wide range of tanks and storage systems for various uses, of different volumes and technological processes, with an efficient control of fermentation processes, a variety of parameters, with the option of automation of temperature control and a high quality finish of both internal and external surfaces.

INOX PLUS liquid storage tanks are professionally designed for storing a wide variety of liquids, including water, wine, beer, milk, honey, etc. Liquid fertilizers and chemicals can also be safely stored, while the tanks do not require special maintenance.

Our tanks are designed to last. We take environmental responsibility, by using corrosion-resistant 304 or 430 stainless steel. Stainless steel eliminates the need for painting or retouching and has the potential to last over time.

The company has a modern production base, equipped with high-tech technology, specialized construction sites, a department of highly qualified engineers and mobile experts for the installation and commissioning of our equipment. All this makes the production of our company flexible and always in line with customers needs and market requirements. The ISO-9001: 2015 implemented quality management system offers a quality guarantee of our tanks and long-term solutions.

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WINEMAKING



Wine has a history of thousands years and is a representative drink for almost all cultures. Viticulture and winemaking are seen by connoisseurs as an art. A good wine therefore requires a lot of experience, and last but not least quality technologies. INOX PLUS has been in the wine industry for over a decade. Our business strategy is focused on a policy of listening and finding our clients needs, then designing the best equipment.

INOX PLUS creates customized and unique systems using the latest technology, offering the best solution for every winery particularly, to allow them to create the best wines.

Our engineers know that a good wine requires attention to every detail. INOX PLUS not only follows trends, but also optimizes new technologies, offering complex solutions. Fermentation technologies are adapted to certain types of wines to allow the customer complete control over the desired final product. Our processing systems allow winery technicians to monitor, control and record each vinification procedure for handling raw materials, through each stage of fermentation, until the last step of wine storing.



OPEN TOP TANKS

INOXPLUS manufactures a full range of variable capacity, storage or fermentation tanks with pneumatic mobile covers. Open tanks are designed to adapt the entire process of storage and processing to various capacities of liquids .

Thanks to the floating lid, the volume of the tank always adapts to the actual contents and closes it properly.

They may be fitted with various accessories for: pumping over the musts, keeping the cap submerged or for refrigerating small quantities of must with the insulated mobile cover.

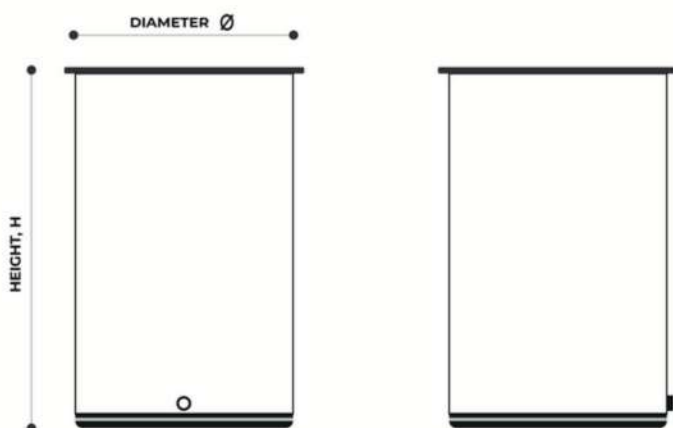
VARIABLE CAPACITY TANK VC01

Thanks to its floating lid (accessory) the tank's volume always adapts itself to the actual content and locks the tank up properly.

The tanks have a strengthening rim.

STANDART FEATURES:

- AISI 304 stainless steel, outside and inside surface;
- Open tank top with strengthening rim;
- Flat tank bottom;
- External litre scale;



TECHNICAL SPECIFICATIONS:

Capacity:

CAPACITY ,litres	Ø ,mm	H ,mm
110	440	765
220	550	999
290	630	999
650	820	1.328
1.100	1.000	1.493
1.600	1.200	1.493

APPLICATION:

- › Storage
- › Maturation
- › Fermentation



VARIABLE CAPACITY TANK WITH AIR FLOATING LID VF02

Ideal for wine and liquid food storage. Made of stainless steel with marble exterior finish. Concave welded bottom for easy cleaning. Complete with stainless steel threaded bushing for tap application in chrome-plated brass, stainless steel or plastic for food stuffs.

STANDART FEATURES:

- AISI 304 stainless steel, outside and inside surface 304 Stainless Floating Lid
- Food-Grade Floating Gasket
- Air Pump with pressure gauge
- Connection kit for connecting gasket to pump
- Dry Airlock for tank
- Chrome Plated Spigot

TECHNICAL SPECIFICATIONS:

- Capacity: Variable Capacity
- Lid Style: Variable Volume
- Tank Shape: Round
- Bottom Shape: Flat Bottom
- Diameter/Width: 44 cm
- Tank Height: 76.5 cm

APPLICATION:

- › Storage
- › Maturation
- › Fermentation

CAPACITY ,litres	Ø ,mm	H ,mm
110	440	765
220	550	999
290	630	999
650	820	1.328
1.100	1.000	1.493
1.600	1.200	1.493

VARIABLE CAPACITY TANK VC03

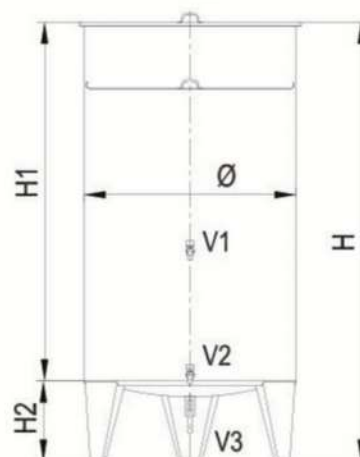
Variable capacity tanks always adapt to the amount of liquid they contain. The floating lid ensures that no air comes in. This way oxidation stands no chance. They can be used as storage tanks or fermentation tanks.

STANDART FEATURES:

- AISI 304 stainless steel, outside and inside surface
- Lifting Arm
- Stacking Technology
- Dimple Jacket
- Wheels*
- Forklift Skirt*

TECHNICAL SPECIFICATIONS:

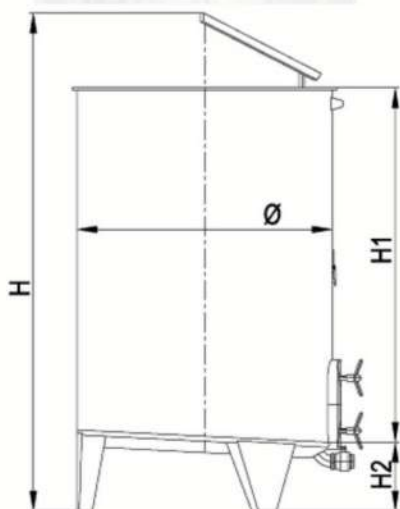
- Capacity: Variable Capacity
- Internal finishes: mirror polished
- External finishes: flamed, with satin welds
- Conical bottom 10° with reinforcements
- Total drain with valve
- Partial drain with stainless steel valve and plastic elbow
- 3 stainless steel feet
- Stainless steel air float complete with a transparent food-grade plastic air chamber
- Double-acting plastic vent valve
- Stainless steel wine taster



CAPACITY ,litres	Ø ,mm	H ,mm
220	550	1.382
300	630	1.384
530	820	1.361
675	820	1.620
910	820	2.109

APPLICATION:

- › Storage
- › Maturation
- › Fermentation



VARIABLE CAPACITY TANK WITH LIFTING ARM VA04

The floating lid can achieve an air-tight seal at any volume - making the variable capacity tank the perfect fit for small and growing wineries. Maneuvering the floating lid is easy thanks to the built-in lifting arm. A hand-operated winch is available as an option to make it even easier.

STANDART FEATURES:

- AISI 304 stainless steel, outside and inside surface
- Lifting Arm
- Stacking Technology
- Dimple Jacket
- Wheels*
- Forklift Skirt*

TECHNICAL SPECIFICATIONS:

- Floating lid - with inflatable gasket and pump
- Lifting arm
- Manway Door - Oval (type CL)
- Legs - Standard (Closed)
- Temperature Control
- Cooling Jacket (0.5 m²/1000 L)
- Thermometer (analog)
- Thermowell
- Valves
- Sample Tap
- Partial Discharge - Ball valve
- Total Discharge - Ball valve
- Vent Valve
- Level Indicator - Ø16 mm acrylic tube (scaled, open)
- Type Plate - With note card
- Ladder rack - Coat height 1500 mm onwards
- Welding - Brushed finish

APPLICATION:

- › Storage
- › Maturation
- › Fermentation
- › Mixing/Blending

CAPACITY ,litres	Ø ,mm	H1 ,mm	H2 ,mm	H ,mm
1.000	1.000	1.791	210	2.216
1.600	1.200	1.831	230	2.356
2.200	1.400	1.841	240	2.391
3.300	1.400	2.579	240	3.129
2850	1.600	1.873	225	2.513
3850	1.600	2.361	225	3.001
4.800	1.600	2.861	225	3.501
5.800	1.600	3.361	225	4.001
6.800	1.600	3.849	225	4.489
7.700	1.600	4.379	225	4.989
8.700	1.600	4.849	225	5.498
9.700	1.600	5.337	225	5.977
3.700	1.800	1.883	225	2.558
4.900	1.800	2.371	225	3.046
6.100	1.800	2.871	225	3.546
7.400	1.800	3.371	225	4.046
8.600	1.800	3.371	225	4.534
9.800	1.800	4.359	225	5.034
11.000	1.800	4.859	225	5.534
12.200	1.800	5.347	225	6.022
4.500	2.000	1.913	225	2.613
6.000	2.000	2.401	225	3.101
7.600	2.000	2.901	225	3.601
9.100	2.000	3.401	225	4.101
10.600	2.000	3.889	225	4.589
12.200	2.000	4.389	225	5.089
13.800	2.000	4.889	225	5.589
15.200	2.000	5.377	225	6.077
6.000	2.200	2.240	225	2.970
8.000	2.200	2.740	225	3.470
9.800	2.200	3.240	225	3.970
11.700	2.200	3.740	225	4.470
13.500	2.200	4.240	225	4.970
15.500	2.200	4.740	225	5.470
17.500	2.200	5.240	225	5.970
19.000	2.200	5.740	225	6.470
7.200	2.400	2.280	225	3.085
9.800	2.400	2.780	225	3.585
11.500	2.400	3.280	225	4.085
14.000	2.400	3.780	225	4.585
16.000	2.400	4.280	225	5.085
18.500	2.400	4.780	225	5.585
20.500	2.400	5.280	225	6.085
23.000	2.400	5.780	225	6.585
25.000	2.400	6.280	225	7.085



CLOSED TANKS

WINEMAKERS AND FERMENTERS

Be it space-saving tanks, multi-chamber tanks or stacking tanks: our closed tanks distinguish themselves through perfect workmanship and their extremely high adaptability. At **INOX PLUS**, you will always find the right tank, even if the space available is limited.

BASE TANK B01

The Base Tank B01 is a true all rounder. Whether you want a simple storage tank, a fermentation tank, something to age your product in or even a mixing vessel – this closed top tank can do it all.

STANDART FEATURES:

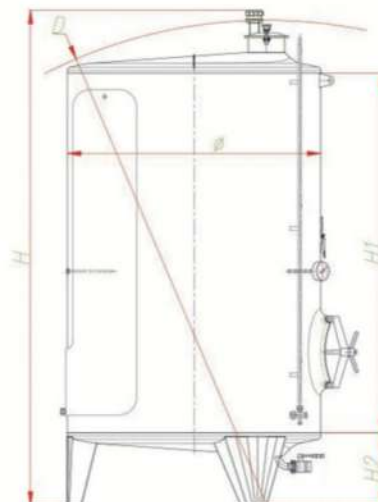
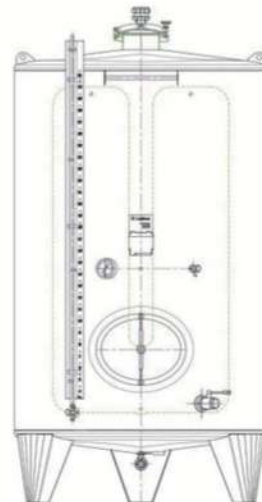
- Conical Eccentric Bottom
- Conical Eccentric Top
- Stacking Technology
- Dimple Jacket
- Wheels*
- Forklift Skirt*

TECHNICAL SPECIFICATIONS:

- Manhole Cover – Round Ø200 mm
- Manway Door – Oval (type CL)
- Legs – Standard (Closed)
- Temperature Control
- Cooling Jacket (0.5 m²/1000 L)
- Thermometer (analog)
- Thermowell (with PG9 fitting)
- Valves
- Sample Tap (DN15)
- Partial Discharge – Ball valve (DN32 DIN11851)
- Total Discharge – Ball valve (DN32 DIN11851)
- Vent Valve – DN50 (PVC)
- Level Indicator – Ø16 mm acrylic tube (scaled, open)
- Type Plate – With note card
- Ladder rack – Coat height 1500 mm onwards
- Welding – Brushed finish

APPLICATION:

- › Storage
- › Maturation
- › Fermentation
- › Mixing / blending
- › Processes



CAPACITY ,litres	Ø ,mm	H1 ,mm	H2 ,mm	H3 ,mm	H4 ,mm	H5 ,mm	D1 ,mm	D2 ,mm	H ,mm
1.400	1.400	1.293	240	248	40	1.042	1.711	1.756	—
1.750	1.400	1.543	240	248	40	1.292	1.894	1.928	—
2.150	1.400	1.793	240	248	40	1.542	2.092	2.117	—
2.500	1.400	2.043	240	248	40	1.792	2.300	2.317	—
2850	1.400	2.281	240	248	40	2.030	2.505	2.516	—
3.000	1.400	2.373	240	248	40	2.122	2.586	2.595	—
3.200	1.400	2.531	240	248	40	—	2.726	—	—
3.600	1.400	2.781	240	248	40	—	2.952	—	—
4.000	1.400	3.031	240	248	40	—	3.181	—	—
4.400	1.400	3.281	240	248	40	—	3.414	—	—
4.750	1.400	3.531	240	248	40	—	3.648	—	—
5.100	1.400	3.769	240	248	40	—	3.874	—	—
5.500	1.400	4.019	240	248	40	—	4.112	—	—
5.850	1.400	4.269	240	248	40	—	4.351	—	—
6.300	1.400	4.519	240	248	40	—	4.592	—	—
6.700	1.400	4.769	240	248	40	—	4.833	—	—

Tank-Ø1.400 mm: maximum total volume per tank stack 4.400 litres

CAPACITY ,litres	Ø ,mm	H1 ,mm	H2 ,mm	H3 ,mm	H4 ,mm	H5 ,mm	D1 ,mm	D2 ,mm	H ,mm
1.800	1.600	1.347	225	256	70	1.086	1.848	1.840	—
2.300	1.600	1.597	225	256	70	1.336	2.023	2.015	—
2.800	1.600	1.847	225	256	70	1.586	2.212	2.205	—
3.300	1.600	2.097	225	256	70	1.836	2.413	2.406	—
3.800	1.600	2.335	225	256	70	2.074	2.612	2.605	—
4.200	1.600	2.585	225	256	70	2.324	2.827	2.822	—
4.800	1.600	2.835	225	256	70	2.574	3.048	3.043	—
5.200	1.600	3.085	225	256	70	—	3.273	—	—
5.800	1.600	3.335	225	256	70	—	3.501	—	—
6.200	1.600	3.585	225	256	70	—	3.733	—	—
6.700	1.600	3.823	225	256	70	—	3.955	—	—
7.200	1.600	4.073	225	256	70	—	4.190	—	—
7.700	1.600	4.323	225	256	70	—	4.427	—	—
8.200	1.600	4.573	225	256	70	—	4.665	—	—
8.700	1.600	4.823	225	256	70	—	4.905	—	—
9.200	1.600	5.073	225	256	70	—	5.145	—	—
9.700	1.600	5.311	225	256	70	—	5.375	—	—
10.000	1.600	5.561	225	256	70	—	5.617	—	—

Tank- 1.600 mm: maximum total volume per tank stack 10.000 litres

Since the legs of the stacking tank are welded with the top of the base tank only the entire tank stack can be purchased. This way, the size H1 increase by 35mm and size D1 by 170mm. Up to 6.200 litres capacity with standart legs, from 6.700 litres upwards with boxes, closed legs.

***The respective height H is calculated as follows: $H=H1+H4+H5$**

PUNCH-DOWN FERMENTER FM 03

Punch-down fermenters are equipped with a cap submerging system, which consists of a punch-down agitator, pneumatic cylinder and a control unit. A three-blade impeller suppressor breaks up and submerges the pomace cap, extracting color, tannins, flavor and aromas from the marc.

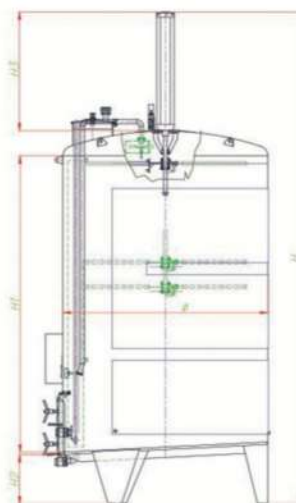
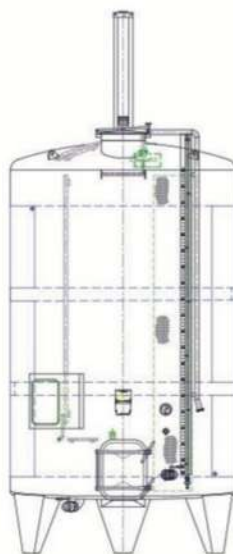
A special mechanism rotates the suppressor blades for 20° on each press.

STANDART FEATURES:

- Pneumatic Suppressor
- Rotating Sprinkler
- Impulse Mixing
- Control Panel
- Pomace Discharge
- Stacking Technology

TECHNICAL SPECIFICATIONS:

- Pneumatic Cylinder (with 3 blades)
- Control Panel (touchscreen) – Cylinder Control
- Rotating Sprinkler
- Pipe – DN32 DIN11851 (with fitting)
- Manhole Cover – Round Ø400 mm
- Manway Door – Rectangular (type Z1500)
- Legs – Standard (Closed)
- Temperature Control
 - Cooling Jacket (1 m²/1000 L)
 - Thermometer (analog)
 - Thermowell (with PG9 fitting)
- Valves
 - Sample Tap (DN15)
 - Partial Discharge – Ball valve (DN32 DIN11851)
 - Total Discharge – Ball valve (DN65 DIN11851)
 - Vent Valve – DN50 (PVC)
- Mesh Screen
- Level Indicator – Ø16 mm acrylic tube (scaled, open)
- Type Plate – With note card
- Ladder Rack – Coat height 1500 mm onwards
- Welding – Brushed finish



APPLICATION:

- › Fermentation
- › Mash

CAPACITY ,litres	MASH FILL QUANTITY ,mm	IMMERSION DEPTH ,mm	ø ,mm	h ,mm	H ,mm	LEGS pieces
5,300	75/45	1,000	2,000	2,667	3,883	3
6,000	75/50	1,000	2,000	2,917	4,133	3
6,800	75/50	1,250	2,000	3,155	4,621	3
7,600	75/50	1,250	2,000	3,405	4,871	3
8,400	75/45	1,500	2,000	3,655	5,371	3
9,200	75/50	1,500	2,000	3,905	5,621	3
10,000	75/55	1,500	2,000	4,155	5,871	3
10,000	75/50	1,000	2,400	3,320	4,536	4
11,200	75/50	1,250	2,400	3,570	5,036	4
12,300	75/50	1,250	2,400	3,820	5,286	4
13,500	75/45	1,500	2,400	4,070	5,786	4
14,500	75/50	1,500	2,400	4,320	6,036	4
15,500	75/55	1,500	2,400	4,570	6,286	4
16,500	75/55	1,750	2,400	4,820	6,786	4
18,000	75/55	1,750	2,400	5,070	7,036	4
19,000	75/60	1,750	2,400	5,320	7,286	4
20,000	75/60	1,750	2,400	5,570	7,536	4
17,000	75/50	1,250	2,800	3,920	5,386	4
18,500	75/50	1,500	2,800	4,170	5,886	4
20,000	75/50	1,500	2,800	4,420	6,136	4
21,500	75/60	1,500	2,800	4,670	6,386	4
23,000	75/55	1,750	2,800	4,920	6,886	4
24,500	75/55	1,750	2,800	5,170	7,136	4
26,000	75/60	1,750	2,800	5,420	7,386	4
27,500	75/60	1,750	2,800	5,670	7,636	4
29,400	75/60	1,750	2,800	5,920	7,886	4

Convenient manual mash release

MULTI-CHAMBER TANK M04

Designed to optimize the processing setup and maximize usable workspace, the multi-chamber tank offers multiple tanks in a single vessel. Its chambers are completely separated allowing you to store different fluids with no fear of cross-contamination.

STANDART FEATURES:

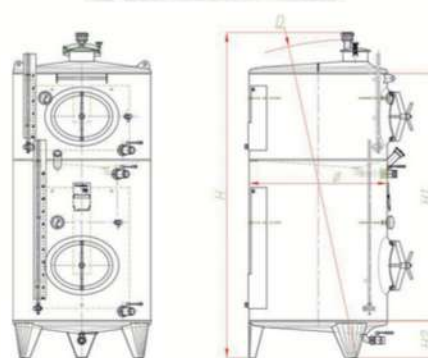
- Multiple Chambers
- Stacking Technology
- Dimple Jacket

TECHNICAL SPECIFICATIONS:

- Manhole Cover – Round Ø200 mm
- Manway Door – Oval (type CL)
- Legs – Standard (Closed)
- Temperature Control
- Cooling Jacket (0.5 m²/1000 L)
- Thermometer (analog)
- Thermowell (with PG9 fitting)
- Valves
- Sample Tap (DN15)
- Partial Discharge – Ball valve (DN32 DIN11851)
- Total Discharge – Ball valve (DN32 DIN11851)
- Vent Valve – DN50 (PVC)
- Level Indicator – Ø16 mm acrylic tube (scaled, open)
- Type Plate – With note card
- Ladder rack – Coat height 1500 mm onwards
- Welding – Brushed finish

APPLICATION:

- › Storage
- › Maturation
- › Fermentation
- › Mixing / blending
- › Processes



Ø .mm	CAPACITY* .litres
1.000	650
1.200	900
1.400	1.200
1.600	1.550
1.800	1.900
2.000	2.350
2.200	3.950
2.400	4.700
2.600	5.800
2.800	6.750
3.000	8.800
900x1.400	850
1.100x1.600	1.250
1.300x1.800	1.650
1.500x2.000	2.200
1.400x1.400	1.450

* minimum capacity for each tank compartment

RED WINE MASH TANK WITH INTERNAL PLUNGER FM 04

The mounting of the pneumatic cylinder on the tank top requires more space. In low-ceilinged cellar rooms this can sometimes pose a problem and often there is no possibility to use such tank systems.

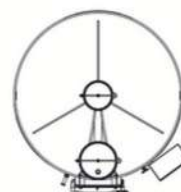
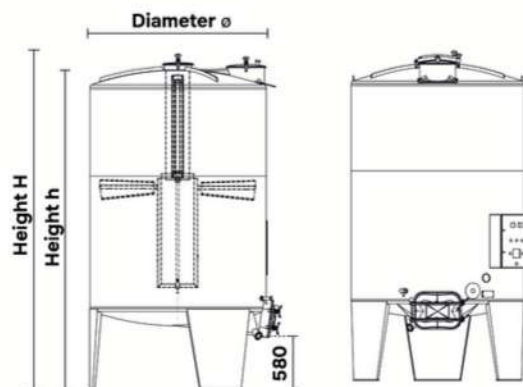
INOX PLUS's innovative »internal plunger« solves this problem once and for all. At a comparable total height of the tank systems the reduction of height allows 50 % more capacity.

STANDART FEATURES:

- Pneumatic Suppressor
- Impulse Mixing
- Control Panel
- Pomace Discharge

TECHNICAL SPECIFICATIONS:

- 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
- Weld-on thread
- Threaded sleeve with locking screw and cap nut
- Bi-metal dial thermometer \varnothing 100 mm, measuring range - 20 °C to + 60 °C
- Weld-on thread
- Sampling tap with cap nut
- Reinforcing plate with drilled hole \varnothing 48 mm
- Welded-on neck
- Electronic control system (stainless steel control cabinet, by default arranged on the right)
- Connection 220 V, 50 Hz
- Immersion time and pause time steplessly variable
- Pneumatic cylinder flange-mounted inside on the reinforced top, piston rod and immersion unit made of stainless steel

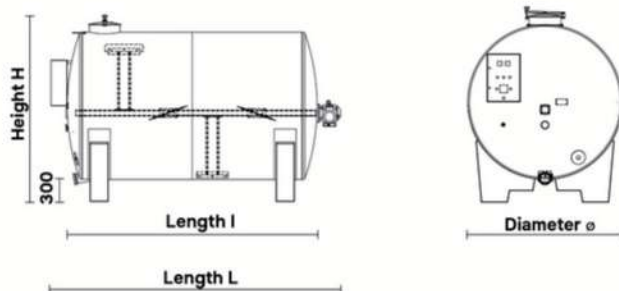


APPLICATION:

- › Fermentation
- › Mash

CAPACITY ,litres	MASH FILL QUANTITY ,mm	IMMERSION DEPTH ,mm	ø ,mm	h ,mm	H ,mm	LEGS pieces
6,000	75 / 40	750	2,000	2,905	3,160	3
6,800	75 / 40	750	2,000	3,155	3,410	3
7,600	75 / 40	1,000	2,000	3,405	3,660	3
8,400	75 / 40	1,000	2,000	3,655	3,910	3
9,200	75 / 40	1,250	2,000	3,905	4,160	3
10,000	75 / 40	1,250	2,000	4,155	4,410	3
11,200	75 / 40	1,000	2,400	3,570	3,875	4
12,300	75 / 40	1,000	2,400	3,820	4,125	4
13,500	75 / 40	1,250	2,400	4,070	4,375	4
14,500	75 / 40	1,250	2,400	4,320	4,625	4
15,500	75 / 40	1,500	2,400	4,570	4,875	4
16,500	75 / 40	1,500	2,400	4,820	5,125	4
18,000	75 / 40	1,750	2,400	5,070	5,375	4
19,000	75 / 40	1,750	2,400	5,320	5,625	4
20,000	75 / 40	1,750	2,400	5,570	5,875	4
17,000	75 / 40	1,000	2,800	3,920	4,305	4
18,500	75 / 40	1,250	2,800	4,170	4,555	4
20,000	75 / 40	1,250	2,800	4,420	4,805	4
21,500	75 / 40	1,500	2,800	4,670	5,055	4
23,000	75 / 40	1,500	2,800	4,920	5,305	4
24,500	75 / 40	1,750	2,800	5,170	5,555	4

CAPACITY ,litres	MASH FILL QUANTITY ,mm	IMMERSION DEPTH ,mm	ø ,mm	h ,mm	H ,mm	LEGS pieces
7,000	75 / 40	750	2,000	3,149	3,400	3
7,800	75 / 40	750	2,000	3,399	3,650	3
8,500	75 / 40	1,000	2,000	3,649	3,900	3
9,300	75 / 40	1,000	2,000	3,899	4,150	3
10,000	75 / 40	1,250	2,000	4,149	4,400	3
10,000	75 / 40	750	2,400	3,400	3,705	4
11,200	75 / 40	750	2,400	3,650	3,955	4
12,300	75 / 40	1,000	2,400	3,900	4,205	4
13,500	75 / 40	1,000	2,400	4,150	4,455	4
14,500	75 / 40	1,250	2,400	4,400	4,705	4
15,500	75 / 40	1,250	2,400	4,650	4,955	4
16,500	75 / 40	1,250	2,400	4,900	5,205	4
18,000	75 / 40	1,500	2,400	5,150	5,455	4
19,000	75 / 40	1,750	2,400	5,400	5,705	4
15,500	75 / 40	750	2,800	3,750	4,135	4
17,000	75 / 40	1,000	2,800	4,000	4,385	4
18,500	75 / 40	1,000	2,800	4,250	4,635	4
20,000	75 / 40	1,250	2,800	4,500	4,885	4
21,500	75 / 40	1,250	2,800	4,750	5,135	4
23,000	75 / 40	1,500	2,800	5,000	5,385	4
24,500	75 / 40	1,500	2,800	5,250	5,635	4



HORIZONTAL FERMENTER FOR RED WINE FM01

The horizontal edition of our red wine mash fermentation tank was especially developed for low-ceilinged cellar rooms. The slow-moving wings gently immerse the marc cake piece by piece. After approx. 5 rotations the cake is fully immersed. By means of a freely programmable regulation the immersion time and pause time can be pre-selected at your convenience. Slightly tilted wings ensure the automatic release of the mash.

STANDART FEATURES:

- Horizontal Build
- Built-in Agitator
- Control Panel
- Pomace Discharge
- Dimple Jacket
- Stacking Technology

APPLICATION:

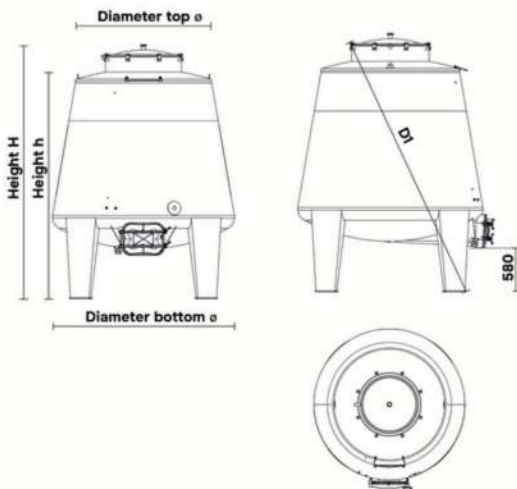
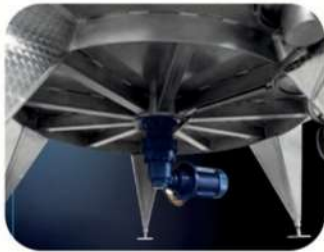
- › Fermentation
- › Mash

TECHNICAL SPECIFICATIONS:

- Control Panel (touchscreen) – Automatic
- Cooling, Heating and Mixing Control
- Automatic Pomace Discharge
- Manhole Cover – 2x Round Ø400 mm
- Manway Door
- Rectangular (type 165)
- Rectangular (type Z175)
- Legs – Adjustable Height and Tilt
- Temperature Control
- Cooling Jacket (1 m²/1000 L)
- Bottom-mounted Electrical Heater
- Heating Pump
- Thermometer (analog)
- Thermowell (with PG9 fitting)
- Valves
- Sample Tap (DN15)
- Partial Discharge – Ball Valve (DN32 DIN11851)
- Total Discharge – Ball Valve (DN65 DIN11851)
- 2x Vent Valve – DN50 (PVC) Solenoid Valve
- Type Plate – With Note Card
- Ladder Rack
- Welding – Brushed Finish

CAPACITY ,litres	MASH FILL QUANTITY ,%	Ø ,mm	L ,mm	I ,mm	H ,mm
6,800	80	2,000	3,081	2,406	2,461
8,400	80	2,000	3,581	2,906	2,461
10,000	80	2,000	4,081	3,406	2,461
11,000	80	2,400	3,400	2,880	2,930
13,500	80	2,400	3,900	3,380	2,930
16,000	80	2,400	4,400	3,880	2,930
18,000	80	2,400	4,900	4,380	2,930
20,000	80	2,400	5,400	4,880	2,930

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



APPLICATION:

- › Fermentation
- › Mash

CONE-SHAPED FERMENTER FOR RED WINE FM02

This red wine mash fermentation tank with its cone-shaped shell is based on the classical wooden fermentation rack. Thanks to the cone shaped version the mash cake easily breaks into pieces upon immersion. The C01 is equipped with a mash bottom outlet and a hinged door.

STANDART FEATURES:

- Cone-shaped
- Mash Bottom Outlet
- Dimple Jacket

TECHNICAL SPECIFICATIONS:

- Ladder safety bow, lifting lugs
- Free-standing on welded-on boxed, closed legs
- Filler neck NW 1000, located in the tank' topcentre, flap lid with vent neck NW 50Rd 78x1/6 ", secured by bars
- Weld-on thread NW 10 DIN 11851
- Weld-on thread NW 10 DIN 11851 with sealing cap including fastening points attank top (for installation of fill level indicator)
- Reinforcing plate with drilled hole ø 48mm (to hold flap valve or weld-on thread NW 50 DIN 11851)
- Welded-on neck NW 65 DIN 11851
- Mash bottom outlet B = 530 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

CAPACITY ,litres	MASH FILL QUANTITY ,%	Ø-TOP ,mm	Ø-BOTTOM ,mm	h ,mm	H ,mm	D1 ,mm
6,000	80	1,600	2,200	2,979	3,299	3,500
7,400	80	1,800	2,400	3,031	3,375	3,600
10,000	80	2,000	2,600	3,355	3,695	3,950
12,000	80	2,000	2,800	3,600	3,980	4,200

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

FERMENTATION TANK WITH GRAVITY DRAIN SYSTEM **GV05**

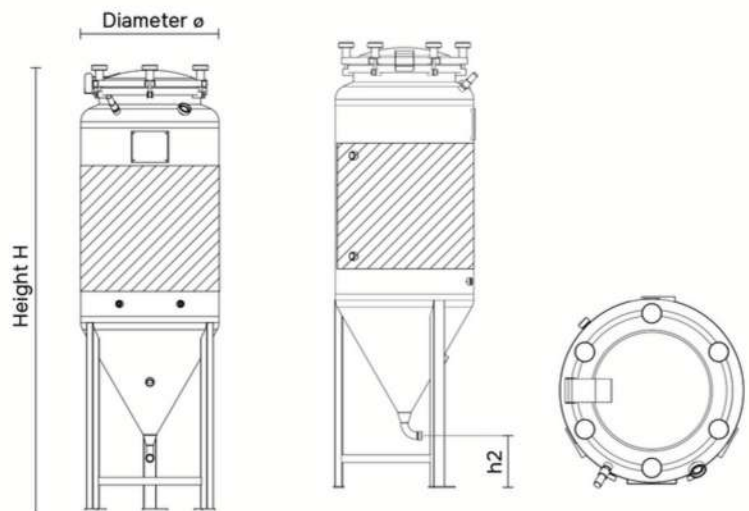
Gravitank is the only fermenter that dumps the pomace by gravity without grinding or breaking it further. After the racking, the very conical and decentralized bottom of GV05 allows an easy and gradual extraction of the pomace, through the mechanism of opening the door.

STANDART FEATURES:

- Conical Bottom
- Dimple Jacket
- Gravity Drain System

TECHNICAL SPECIFICATIONS:

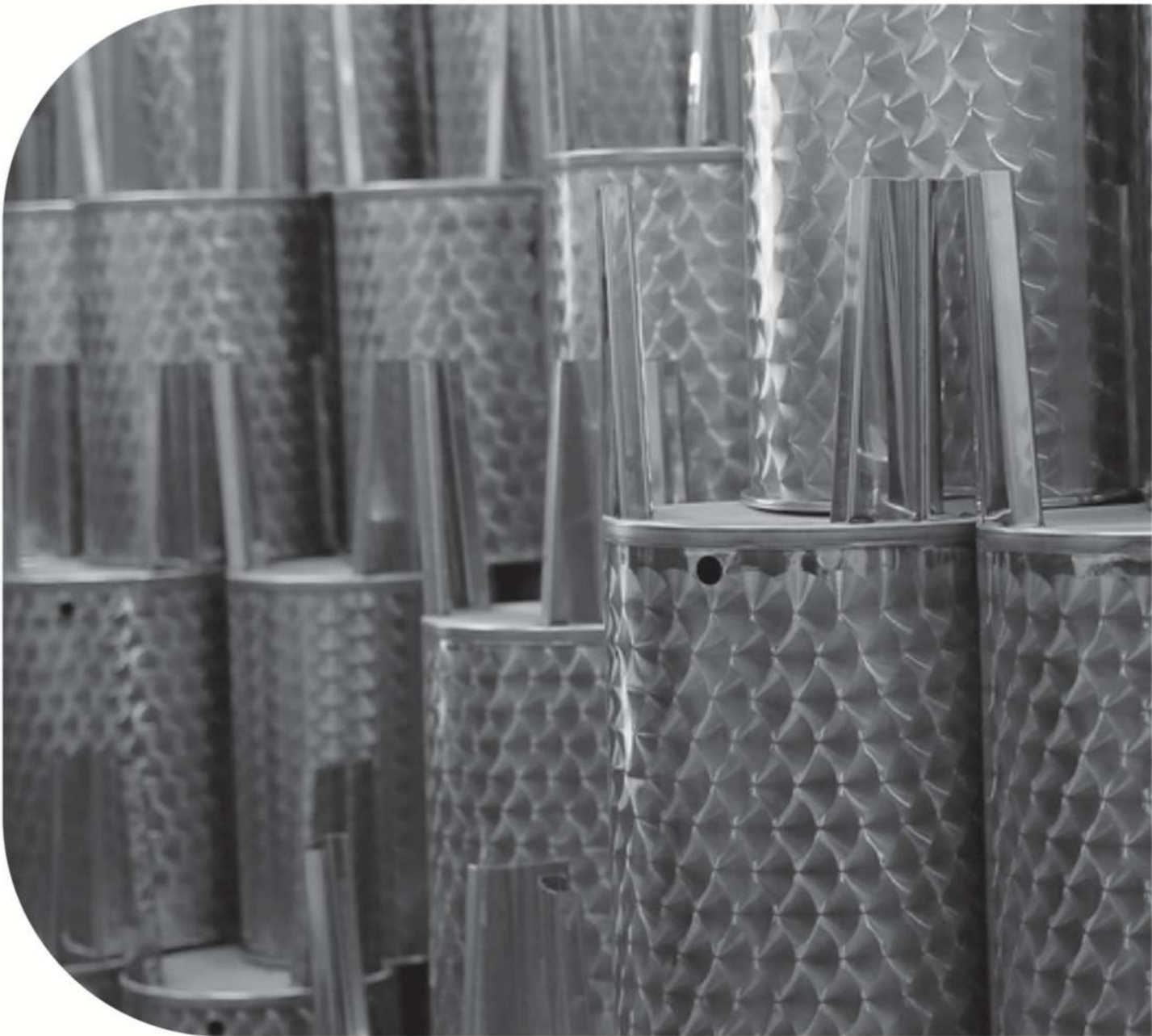
- Operating Pressure – 2.5 bar
- Operating Temperature – (min)-5°C/ (max)30°C
- Pressure Gauge
- Insulation
- Manway Door
- Legs – Adjustable height and tilt
- Temperature Control
- Cooling Jacket on Coat
- Cooling Jacket on Conical Bottom
- Thermometer
- Thermowell
- Valves
- Sample Tap – PED Butterfly valve
- Partial Discharge – PED Butterfly valve
- Total Discharge – PED Butterfly valve
- Safety valve
- Vacuum valve
- Type Plate – With note card
- Ladder rack
- Welding
- Outside – Brushed finish
- Inside – Brushed and polished



CAPACITY ,litres	CAPACITY ,hl	Ø ,mm	H ,mm	h2 ,mm
120	1.20	550	1,259	200
240	2.40	550	1,762	200
625	6.25	820	2,779	200
1,200	12.00	1,000	2,806	317

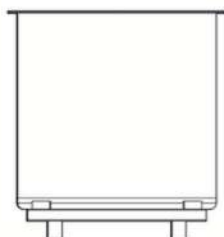
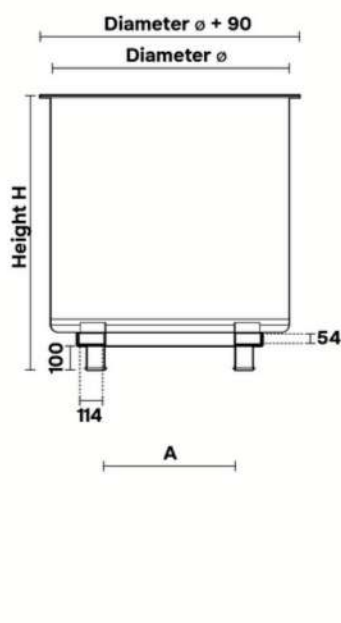
APPLICATION:

- › Storage
- › Fermentation



TANKS FOR MIXING, TRANSPORTATION AND STORAGE

INOX PLUS offers indestructible and extremely versatile solutions. Our tanks are designed to handle a variety of processes: mixing / blending, transportation and storage. Your goods are safe delivered from A to B, be it lying, standing, on rolls or by means of a pedestal for forklift transportation.



SUGAR DISSOLVING AND MIXING **TANK DM01**

The TT03 for mixing/blending, transportation and tipping is first choice for first-class wines. The fork lift profile allows for the grapes to be tipped from the tank right into the press, thus enabling an extremely gentle processing of the mash.

STANDART FEATURES:

- AISI 304 stainless steel, surface IIId (2R), shellmarbled outside
- Tank open on top with strengthening rim,width of rim approx. 42mm
- With forklift profile 120x60mm, internal dimension Form 114mmx54mm
- Stackable maximum 2 filled tanks
- Tank bottom as flat bottom
- With stainless steel tube feet

APPLICATION:

- › Blending
- › Stirring
- › Mixing
- › Storage

TECHNICAL SPECIFICATIONS:

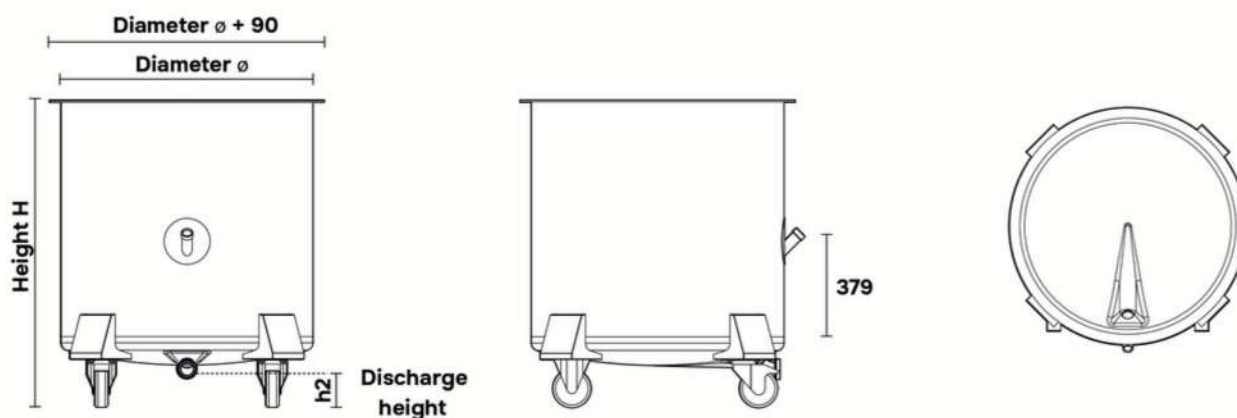
CAPACITY ,litres	Ø TANK ,mm	H ,mm	BASE LENGTH ,mm	A ,mm
380	1,000	653	900	555
550	1,000	903	900	555
750	1,000	1,153	900	555
1,050	1,200	1,153	998	695

MIXING AND TRANSPORT TANK TM02

The TM02 can be easily moved even without forklift due to its four top-quality fixed rollers and guide rollers for heavy loads. It can be used for stirring, mixing or blending.

STANDART FEATURES:

- AISI 304 stainless steel, surface IIId (2R), marbled outside
- Open tank top with strengthening rim
- Connecting neck for stirring device with external thread connection 37 W 47 x 1/9"
- Vaulted, stable tank bottom with integrally moulded forward down-slope for complete draining
- Moulded connection neck with discharge outlet: in case of 820 mm \varnothing external thread NW 40 DIN 11851, from 1,000 mm \varnothing upward external thread NW 50 DIN 11851
- With four fixed rollers and guide rollers made of polyamide \varnothing 150 mm, case made of stainless steel, guide rollers with brake

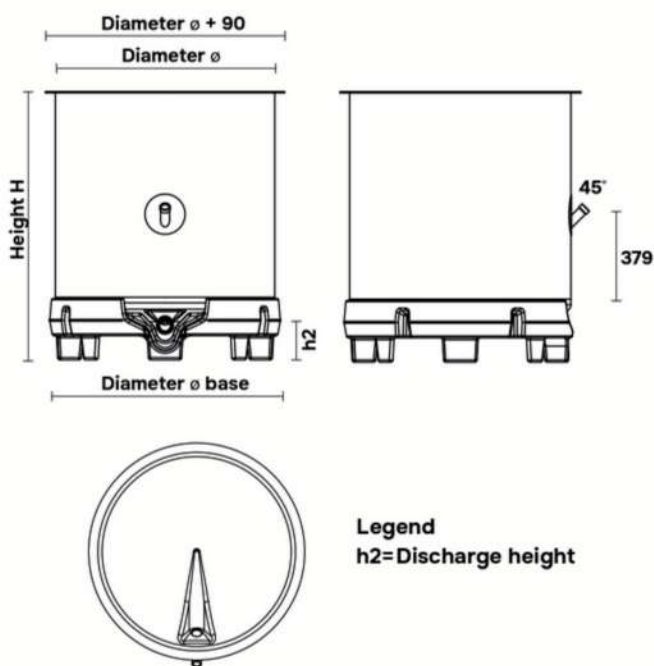


TECHNICAL SPECIFICATIONS:

CAPACITY ,litres	Ø TANK ,mm	H ,mm	h2 ,mm
530	820	1,302	150
750	1,000	1,219	150
1,000	1,200	1,221	125

APPLICATION:

- › Blending
- › Stirring
- › Mixing
- › Storage



TRANSPORTATION AND TIPPING TANK DM01

The DM01 tank combines both our know-how in matters of stainless steel and our expertise in plastics. The tank's base is ideally customized for the tank and can be easily accessed from underneath by forklift/pallet truck. At the same time the base serves as buffer/bumper. Whether it is about mixing, blending or stirring: because of its unlimited application possibilities, INOX PLUS DM01 tank is indispensable for almost any enterprise.

STANDART FEATURES:

- AISI 304 stainless steel, surface IIId (2R), marbled outside
- Open tank top with strength tening rim
- Connecting neck for stirring device with external thread connection 37 W 47 x 1/9"
- Vaulted, stable tank bottom with integrally moulded forward down-slope for complete draining
- Moulded connection neck with discharge outlet: in case of 820 mm ø external thread NW 40 DIN 11851, from 1,000 mm ø upward sexternal thread NW 50 DIN 11851
- PE-transportation and storage base, accessible from underneath by forklift/pallet truck
- Up to 530 litres capacity with PE-transportation and storage base, accessible from 2 sides by for klift/pallet truck
- From 750 litres capacity on-wards with PE-transportation and storage base, accessible from 4 sides by for klift/pallet truck

TECHNICAL SPECIFICATIONS:

CAPACITY ,litres	Ø TANK ,mm	Ø BASE ,mm	H,mm	h2 ,mm	DISCHARGE ,NW
530	820	873	1,315	160	40
750	1,000	1,054	1,218	135	50
1,000	1,200	1,256	1,218	115	50

APPLICATION:

- › Blending
- › Stirring
- › Mixing
- › Storage

Stirring device traverse with flap lid and stirring device on request

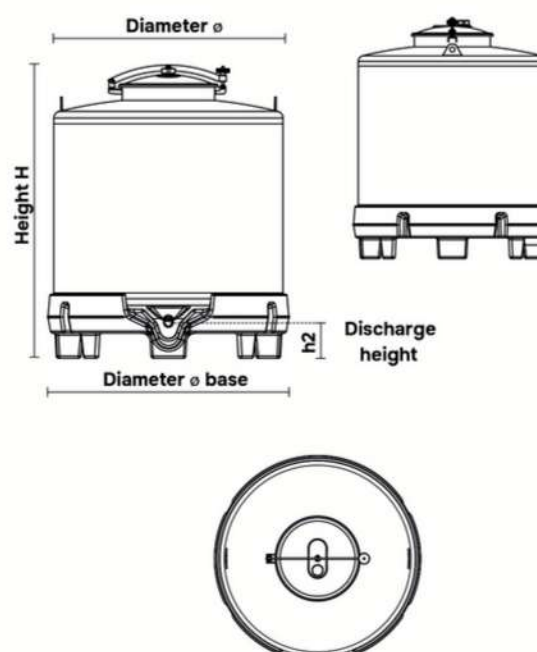
TRANSPORT TANK TV04 (VERTICAL)

The transport tank TV04 guarantees long-lasting and reliable transport safety. It has many useful details that facilitate operations.

Lifting lugs that allow to protect the loaded goods in the most reliable manner also in case of longer transport distances are fixed to the edge of the vaulted tank top. Depending on the tank's size, forklifts/pallet trucks can access the tank from either two or four sides.

STANDART FEATURES:

- AISI 304 stainless steel, surface IIId (2R) marbled outside
- Vaulted tank top with lifting lugs
- Up to 525 litres capacity (820 mm \varnothing) with filler neck 220 mm, lid with internal spring clipseal
- From 650 litres capacity upwards (1,000 mm \varnothing) with filler neck 400 mm, flap lid with external spring clip seal, stainless steel vent neck external thread G 1 1/2" (BSP) with sealing cap
- Vaulted tank bottom with discharge outlet external thread G 1 1/4" (BSP)
- Up to 525 litres capacity (820 mm \varnothing) with PE-transportation and storage base, accessible from 2 sides by forklift/pallet truck
- From 650 litres capacity upwards (1,000 mm \varnothing) with PE-transportation and storage base, accessible from 4 sides by forklift/pallettruck



APPLICATION:

- › Transportation
- › Storage

TECHNICAL SPECIFICATIONS:

CAPACITY ,litres	\varnothing TANK ,mm	H ,mm	\varnothing BASE ,mm	h2 ,mm
320	820	925	873	160
525	820	1,322	873	160
650	1,000	1,310	1,054	135
1,000	1,200	1,340	1,256	115

STORAGE, TRANSPORTATION AND STACKING **TANK SS06**

INOX PLUS SS06 tank for storage, transportation and stacking is truly versatile. Up to three filled tanks can be stacked on one another. The stable stainless steel framework is accessible from 4 sides by forklift/pallet truck. To guarantee even higher safety during transportation by forklift the tanks have additional fork lift receptacles that can be accessed from underneath from two sides.

STANDART FEATURES:

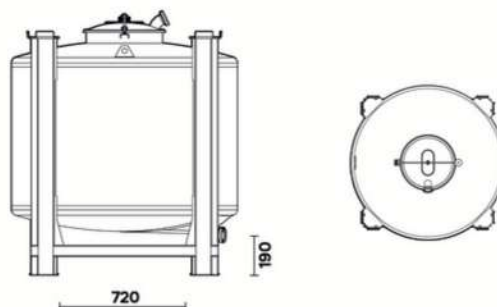
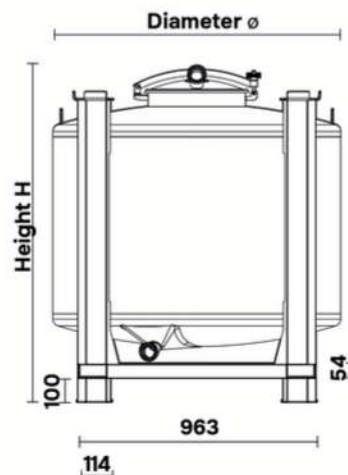
- Tank shell and tank bottom are made of AISI304 stainless steel, surface IIId (2R), marbled outside
- Tank top made of AISI 316 stainless steel, surface IIId (2R), marbled outside
- Vaulted tank top with lifting lugs
- With filler neck 400 mm, flap lid with external spring clip seal, with stainless steel vent neck NW 50 DIN 11851 with sealing cap
- Vaulted tank bottom with discharge outlet external thread NW 50 DIN 11851
- With stable stainless steel framework, accessible from 4 sides by forklift / pallettruck
- Additionally accessible from 2 sides with forklift receptacles 120 x 60 mm, internal dimension shape 114 x 54 mm
- Stackable a maximum of 3 filled tanks

APPLICATION:

- › Storage
- › Transportation
- › Maturation
- › Fermentation
- › Processes

TECHNICAL SPECIFICATIONS:

CAPACITY ,litres	Ø TANK ,mm	H ,mm
1,000	1,200	1,435



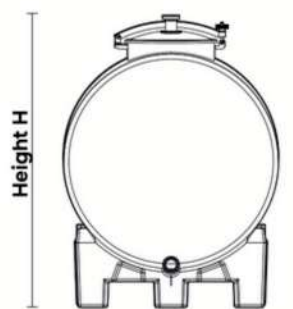


TRANSPORTATION TANK TH05 (HORIZONTAL)

INOX PLUS TH05 horizontal transport tanks make a great solution for mobile, temporary storage or for transporting one or two tanks' worth of wine from one place to another with a pickup truck. The tank is lying on a stable base and is accessible from 4 sides by forklift.

STANDART FEATURES:

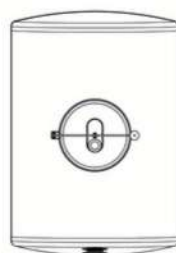
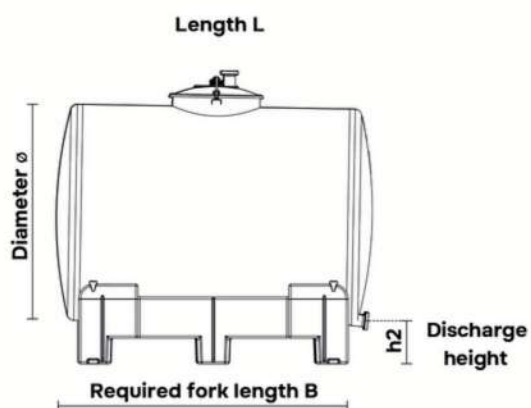
- AISI 304 stainless steel, surface IIId (2R), marbled outside
- Filler neck NW 400 arranged in the center fo the tank top, flap lid with vent neck NW 50 Rd 78 x 1/6" with sealing cap
- Discharge outlet NW 50 DIN 11851
- Stable transportation and storage base, accessible on 4 sides by forklift / pallet truck



Required fork length A

APPLICATION:

- › Transportation
- › Storage



TECHNICAL SPECIFICATIONS:

CAPACITY ,litres	L ,mm	H ,mm	Ø ,mm	h2 ,mm	A/B ,mm
1,050	1,463	1,000	1,364	197	875 /1,335
1,550	1,510	1,200	1,571	197	1,125 /1,370



PRESSURE TANKS

Not everybody works as well under pressure as a INOX PLUS's pressure tank. For greater control over the consistency of your sparkling wine or beer, turn to one of our pressure tanks. We specialize in ASME stamped high pressure vessels, commercial winemaking supplies and beer brewing equipment, that are designed to suit your process.

SPARKLING WINE TANK SP

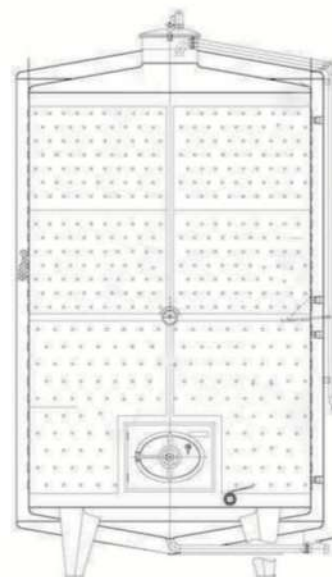
The SP Tank is used for conducting the secondary fermentation of a sparkling wine. This is where you can prepare your sparkling wine according to the tank method, also known as the "Charmat" method. This method dictates that the secondary fermentation should be carried out in a special pressure tank. It is much simpler, but also quicker than the classic method, where the secondary fermentation is conducted inside the bottle.

STANDART FEATURES:

- Ellipsoidal Top
- Ellipsoidal Bottom
- Pressure Vessel
- Insulation Layer
- Dimple Jacket

TECHNICAL SPECIFICATIONS:

- Work Pressure – 6 bar
- Work Temperature – (min)-5°C/(max)30°C
- Pressure Gauge
- Insulation – Polyurethane foam layer (60 mm)
- Manway Door – PED rated
- Legs – Standard (Closed)
- Temperature Control
 - Cooling Jacket
 - Thermometer
 - Thermowell
- Valves
 - Sample Tap (DN15)
 - Partial Discharge – Ball valve
 - Total Discharge – Ball valve
 - Safety Valve
- Fitting – With cap, on top
- Fixed Stirrer (Agitator)
- Level Indicator
- Type Plate – With note card
- Ladder rack – Coat height 1500 mm onwards
- Welding – Brushed finish



APPLICATION:

- › Storage
- › Maturation
- › Fermentation

CAPACITY ,litres	Ø ,mm	H1 ,mm	H2 ,mm	H6 ,mm	D1 ,mm
1,000	1,000	1,955	225	1,000	2,030
1,200	1,000	2,205	225	1,250	2,250
1,400	1,000	2,455	225	1,500	2,480
1,600	1,000	2,705	225	1,750	2,720
1,800	1,000	2,955	225	2,000	2,950
2,000	1,000	3,205	225	2,250	3,190
2,150	1,000	3,455	225	2,500	3,430
1,500	1,200	2,057	225	1,000	2,170
1,800	1,200	2,307	225	1,250	2,390
2,100	1,200	2,557	225	1,500	2,610
2,400	1,200	2,807	225	1,750	2,840
2,600	1,200	3,057	225	2,000	3,070
2,900	1,200	3,307	225	2,250	3,310
3,200	1,200	3,557	225	2,500	3,540
2,200	1,400	2,172	225	1,000	2,350
2,600	1,400	2,422	225	1,250	2,560
3,000	1,400	2,672	225	1,500	2,780
3,400	1,400	2,922	225	1,750	3,000
3,700	1,400	3,172	225	2,000	3,230
4,100	1,400	3,422	225	2,250	3,460
4,500	1,400	3,672	225	2,500	3,690
4,900	1,400	3,922	225	2,750	3,930
5,200	1,400	4,172	225	3,000	4,160
3,000	1,600	2,277	225	1,000	2,520
3,500	1,600	2,527	225	1,250	2,720
4,000	1,600	2,777	225	1,500	2,930
4,500	1,600	3,027	225	1,750	3,150
5,000	1,600	3,277	225	2,000	3,370
5,500	1,600	3,527	225	2,250	3,600
6,000	1,600	3,777	225	2,500	3,820
6,500	1,600	4,027	225	2,750	4,060
7,000	1,600	4,277	225	3,000	4,290
10,000	1,600	5,777	225	4,500	5,740

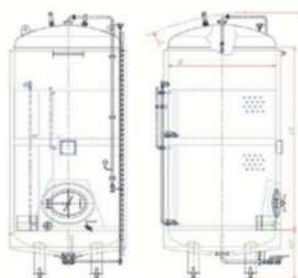
BRITE BEER TANK PB03

A brite tank is a vessel used to mature, clarify and carbonate beer. It gets its name after the clear, bright beer stored and processed in it. Most breweries use brite tanks as serving vessels, too. While it would take around two weeks for beer to clarify and carbonate in a conical fermenter, a bright beer tank needs less than two days. Typical breweries have one brite tank for every four to five conicals.



STANDART FEATURES:

- Carbonation System
- Pressure Vessel
- Insulation Layer
- Dimple Jacket



APPLICATION:

- › Storage
- › Maturation
- › Fermentation

TECHNICAL SPECIFICATIONS:

- Operating Pressure – 2.5 bar
- Operating Temperature – (min)-5°C/(max) 30°C
- Pressure Gauge
- Insulation – Polyurethane foam layer
- Manway Door – PED Oval
- Legs – Adjustable height and tilt
- Temperature Control
 - Cooling Jacket on Coat
 - Cooling Jacket on Bottom
 - Thermometer
- Valves
 - Sample Tap – PED Butterfly valve
 - Partial Discharge – PED Butterfly valve
 - Total Discharge – PED Butterfly valve
 - Safety valve
 - Vacuum valve
- Type Plate – With note card
- Ladder rack
- Welding
 - Outside – Brushed finish
 - Inside – Brushed and polished

TYPE	FILLING VOLUME ,litres	MAXIMUM VOLUME ,litres	Ø ,mm	H ,mm	H1 ,mm	H2 ,mm	D ,mm
ZB500A9	500	614	800	1740	1.000	400	1.790
ZB1000A11	1.000	1.265	957	2.370	1.500	500	2.351
ZB1500A12	1.500	1.760	1.116	2.450	1.500	550	2.455
ZB2000A14	2.000	2.350	1.275	2.733	1.500	600	2.740
ZB3000A15	3.000	3.650	1.400	3.064	2.000	600	3.056
ZB4000A17	4.000	4.865	1.600	3.200	2.000	700	3.200
ZB5000A19	5.000	5.913	1.750	3.230	2.000	700	3.245
ZB6000A19	6.000	7.100	1.750	3.730	2.500	700	3.740
ZB8000A20	8.000	9.300	1.911	4.125	2.750	800	4.090
ZB10000A22	10.000	11.900	2.071	4.500	3.000	900	4.460
ZB12000A23	12.000	13.550	2.200	4.620	3.000	900	4.560
ZB16000A23	16.000	19.200	2.200	6.120	4.500	950	6.020

BEER FERMENTATION TANK PB02

The conical fermenter is a vessel designed to produce high-quality craft beer. The PB02 fermenter can be used for fermentation, maturation and sedimentation. With a special fitting, it can even serve as a brite tank for beer carbonation. What makes this beer fermentation tank special is its tall conical bottom. Thanks to its funnel shape, it separates and collects sediment. After the primary fermentation you can simply discharge the unwanted sediment, leaving the beer inside the tank.

STANDART FEATURES:

- Torispherical Top
- Conical Bottom
- Pressure Vessel
- Insulation Layer
- Dimple Jacket

APPLICATION:

- › Storage
- › Maturation
- › Fermentation



TECHNICAL SPECIFICATIONS:

- Operating Pressure – 2.5 bar
- Operating Temperature – (min)-5°C/(max)30°C
- Pressure Gauge
- Insulation – Polyurethane foam layer
- Manway Door – PED Oval
- Legs – Adjustable height and tilt
- Temperature Control
 - Cooling Jacket on Coat
 - Cooling Jacket on Conical Bottom
 - Thermometer (analog)
 - Thermowell (with PG9 fitting)
- Valves
 - Sample Tap – PED Butterfly valve
 - Partial Discharge – PED Butterfly valve
 - Total Discharge – PED Butterfly valve
 - Safety valve
 - Vacuum valve
- Type Plate – With note card
- Ladder rack
- Welding
 - Outside – Brushed finish
 - Inside – Brushed and polished

TYPE	FILLING VOLUME ,litres	MAXIMUM VOLUME ,litres	Ø ,mm	H ,mm	H1 ,mm	H2 ,mm	D ,mm
ZB500A9	500	670	800	2.350	1.000	1.000	2.320
ZB1000A11	1.000	1.350	957	3.057	1.500	1.200	2.985
ZB1500A12	1.500	1.940	1.116	3.100	1.500	1.200	3.039
ZB2000A14	2.000	2.620	1.275	3.330	1.500	1.400	3.277
ZB3000A15	3.000	4.000	1.400	3.963	2.000	1.500	3.884
ZB4000A17	4.000	5.300	1.600	4.304	2.000	1.800	4.233
ZB5000A19	5.000	6.650	1.750	4.430	2.000	1.900	4.380
ZB6000A19	6.000	7.846	1.750	4.930	2.500	1.900	4.871
ZB8000A20	8.000	10.250	1.911	5.225	2.750	1.900	5.164
ZB10000A22	10.000	13.100	2.071	5.700	3.000	2.100	5.711
ZB12000A23	12.000	15.000	2.200	5.950	3.000	2.250	5.970
ZB16000A23	16.000	20.650	2.200	7.450	4.500	2.250	7.420



BARRELS AND DISTILLING EQUIPMENT

Round or square, regardless of their form, all our stainless steel barrels come with the same benefits. They are robust and resistant, perfect for multiple uses. Made of food grade stainless steel (AISI 304), that does not change the properties of the stored liquid (taste, smell, color).

The 100% stainless barrels with their capacity adapted to your needs enables to realise red or white wine-making or to use it for maturation and preservation. Cleaning and decontamination are easy and the barrel life is not limited.

ROUND BARREL (SMALL) **RB01**

INOX PLUS stainless steel barrels are known for their durability, longevity and economy advantages. Barrel RB01 can be used for storage, aging, topping-off, experimentation, or when oak notes are unwanted.

STANDART FEATURES:

- Equipped with: Lid and handles
- AISI 304 stainless steel product
- Surface: Polished or mat

APPLICATION:

- › Storage
- › Transportation



TECHNICAL SPECIFICATIONS:

- Volume: 30l; 40l; 45l; 50l; 60l; 80l.
- Manway Door: Q90mm
- Sheet thickness #0,8 - 1.2 mm.



ROUND BARREL (MEDIUM) **RB02**

This stainless steel barrel features a crevice-free, seamless design that is easy to clean and virtually eliminates any bacteria accumulation.

STANDART FEATURES:

- Equipped with: Lid and handles
- AISI 304 stainless steel product
- Surface: Polished or mat

TECHNICAL SPECIFICATIONS:

- Volume: 100l; 125l; 150l; 180l; 200l.
- Manway Door: Q90mm - Q140mm
- Sheet thickness #0,8 - 1.2 mm.

APPLICATION:

- › Storage
- › Transportation

ROUND BARREL (BIG) **RB03**

Durable, reusable, and economical.
RB03 is designed to store large amounts of liquids.

STANDART FEATURES:

- Equipped with: Lid and handles
- AISI 304 stainless steel product
- Surface: Polished or mat

APPLICATION:

- › Storage
- › Transportation



TECHNICAL SPECIFICATIONS:

- Volume: from 250l to 1000l.
- Manway Door: Q90mm - Q140mm
- Sheet thickness #0,8 - 1.2 mm.



SQUARE BARREL **SQ04**

One of our best-selling products, the square barrel SQ04, takes up less space, is more practical to use due to its box shape, easy to move and store.

STANDART FEATURES:

- Equipped with: Lid and handles
- AISI 304 stainless steel product
- Surface: Polished or mat

TECHNICAL SPECIFICATIONS:

- Volume: 250l
- Manway Door: Q125mm
- Sheet thickness #0,8 - 1.2 mm.

APPLICATION:

- › Storage
- › Transportation

MOONSHINE MACHINE MM05

Complete set of moonshine still, great for both beginners and experts, very easy to set up and use. It can be used for distilling fruit, wine, water, brandy and refining plant extracts for medicinal purposes.

STANDART FEATURES:

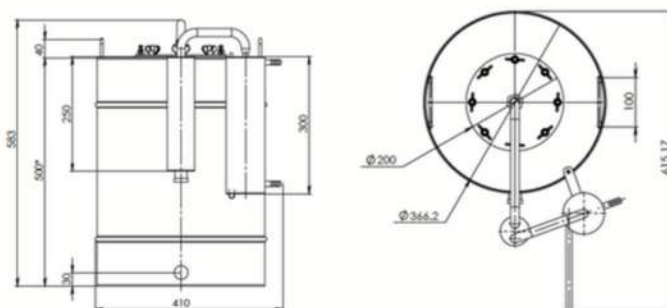
- Equipped with: Lid and handles
- AISI 304 stainless steel product
- Surface: Polished or mat

TECHNICAL SPECIFICATIONS:

- Volume: from 20l to 80l.
- Sheet thickness #0,8 - 1.2 mm.

APPLICATION:

- › Distillation



DISTILLATION MACHINE DM06

DM06 is an ultra high efficiency distillation machine. It can be used to distill ethanol (fuel alcohol), spirits (whiskey, Bourbon, vodka, gin, tequila, "moonshine," and more), and essential oils.

STANDART FEATURES:

- Equipped with: Lid and handles
- AISI 304 stainless steel product
- Surface: Polished or mat

TECHNICAL SPECIFICATIONS:

- Volume: from 100l to 300l.
- Sheet thickness #0,8 - 1.2 mm.

APPLICATION:

- › Distillation



PLATFORMS AND STAIRCASES

INOX PLUS manufactures walking platforms, elevated walkways, stairs, and ladders made of stainless steel. These walking structures are suitable for wineries, breweries, and other industrial fields where safe access to workstations at height is required.

STANDARD SERVICE PLATFORM

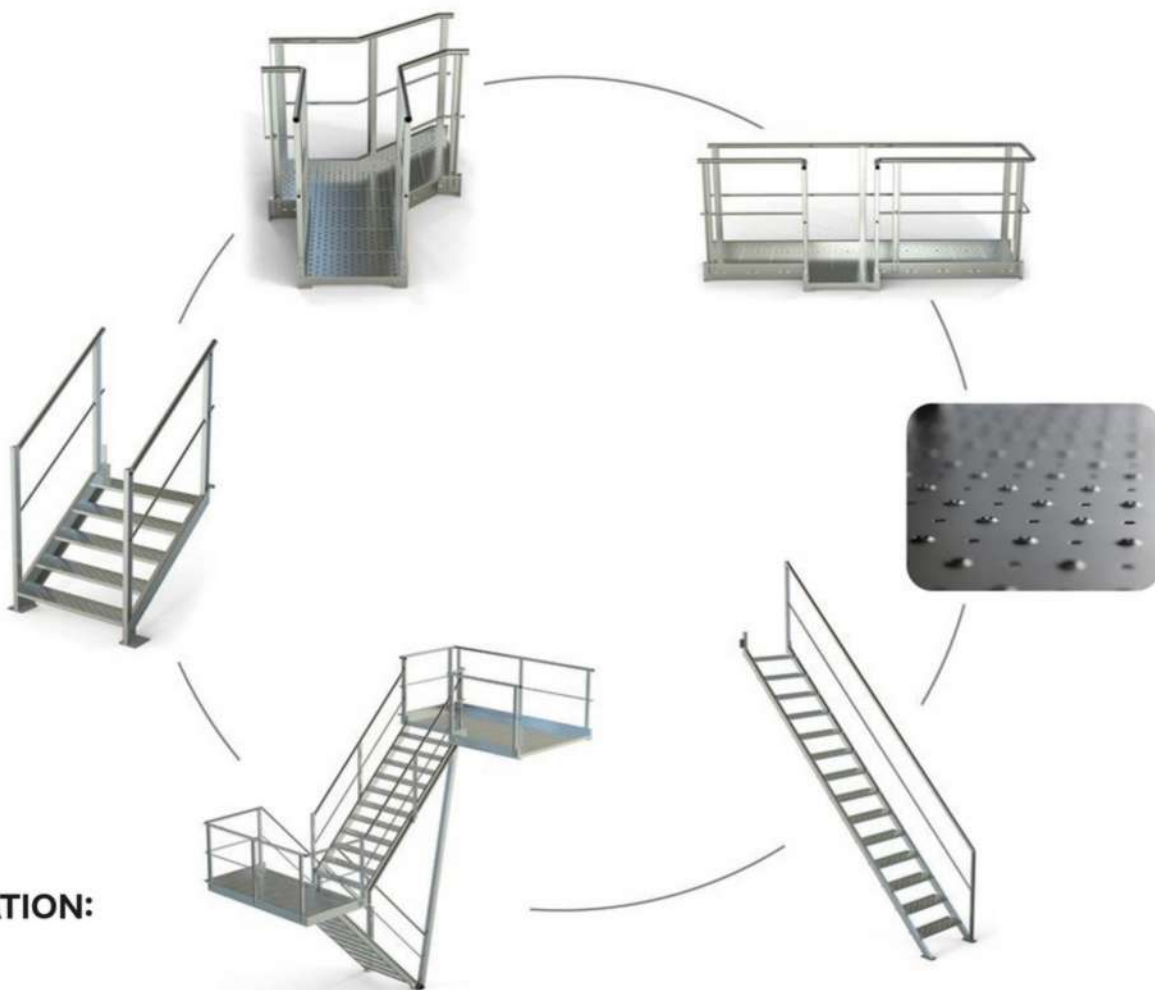
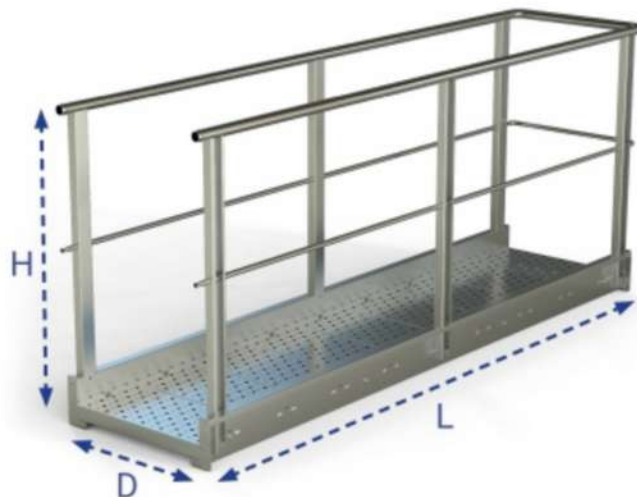
Our vast experience has allowed us to design a modular walking system with a wide range of standard segments, which can be used to assemble most of the desired layouts. Walking structures made of standard segments are prepared faster and at a lower price.

STANDART FEATURES:

- Modular Design

TECHNICAL SPECIFICATIONS:

- Segment length (L): 900 to 3000 mm
- Usable segment width (D): 600 to 2400 mm
- Railing height (H): 1100 mm



APPLICATION:

- › Service
- › Access

CUSTOMIZED SERVICE PLATFORMS

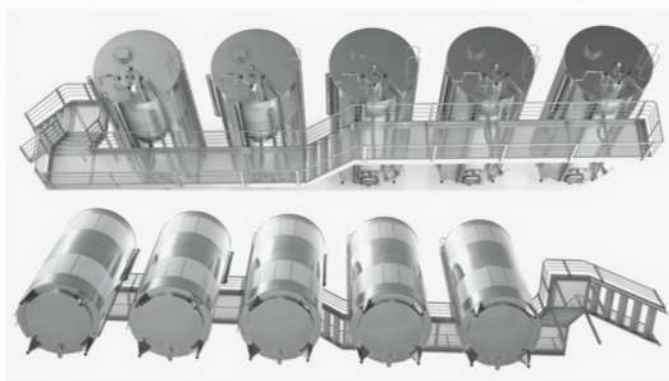
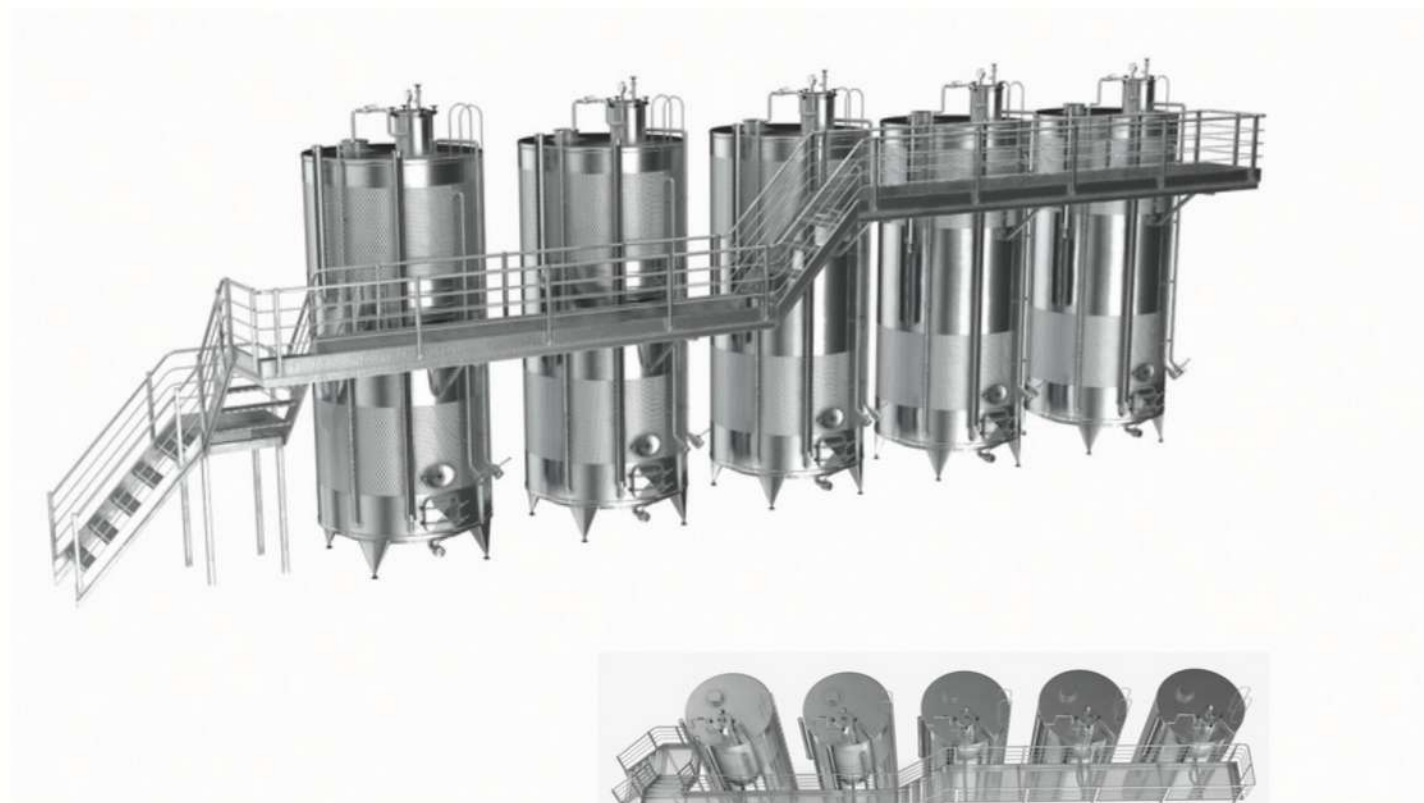
The planned installation site may already contain some architectural elements or other fixed objects, which must be taken into account while preparing the technical drawing: they can be avoided or incorporated into the new structure. In this case, our engineers need an installation site layout, including all existing objects and with precise object and space measurements. We then prepare with the customer's help a conceptual layout design. The solution is presented in the form of a precise 3D model, which gives the customer a better idea of what the structure would look like and makes it easier to spot potential problems and determine the necessary changes.

STANDART FEATURES:

- Space measurements
- Conceptual layout design
- 3D Model

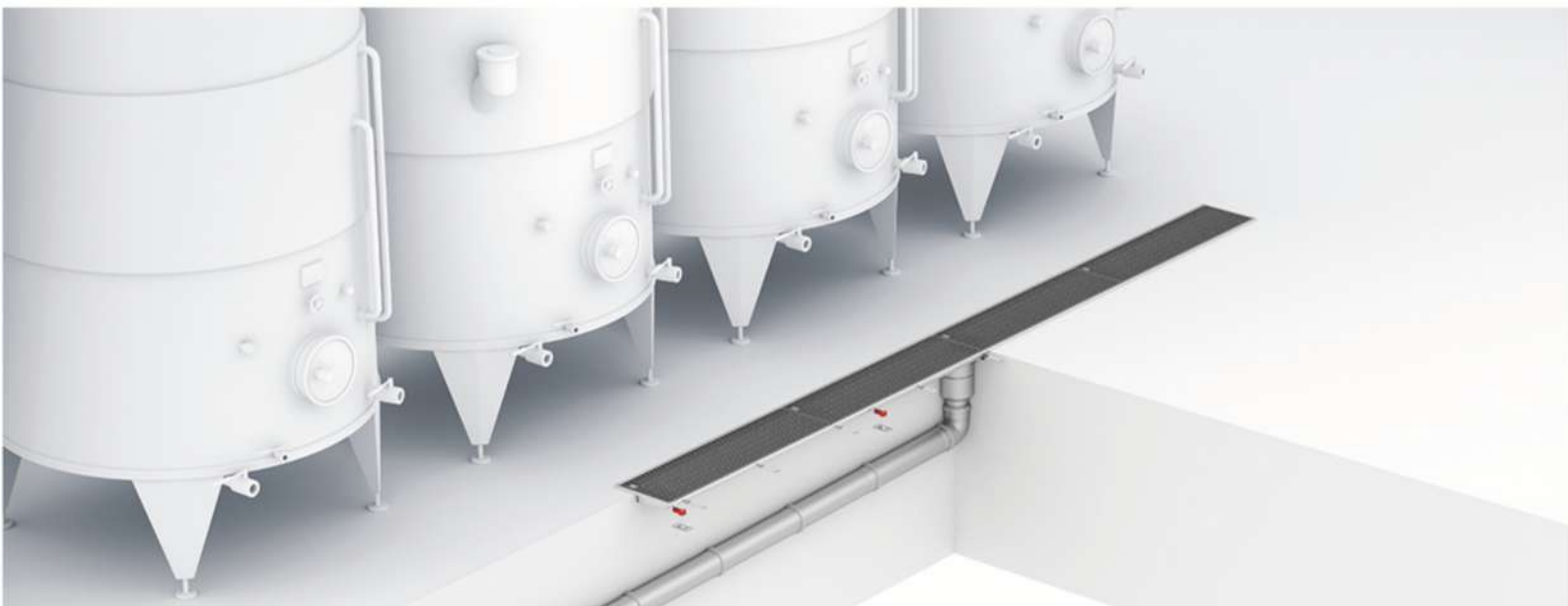
TECHNICAL SPECIFICATIONS:

- AISI 304 Stainless Steel
- Custom Design
- Corrosion Resistant
- Sanitary Design
- Slip Resistant



APPLICATION:

- › Service
- › Access



FLOOR DRAINAGE SYSTEMS

We offer floor drainage systems for wineries and other large industrial facilities. Our reliable drainage solutions offer first-rate hygienic properties, easy access for cleaning, longevity, and excellent flow capacity.

Our floor drains have been developed in a modular system providing numerous possible combinations for any type of flooring.

CHANNEL 150X1100 **END OUTLET:**

- Floor: concrete, tiled and resin
- Liquid membrane
- Outlet: Ø110mm, vertical
- Stainless steel: AISI 304



LADDER **GRATING CHANNEL:**

- 8mm material and fully welded
- Grating: 144x499mm
- Stainless steel: AISI 304



MESH **GRATING CHANNEL:**

- Grating: 144x499mm
- Stainless steel: AISI 304



RECTANGULAR **GRATING CHANNEL:**

- Grating: 144x499mm
- Stainless steel: AISI 304





ACCESSORY EQUIPMENT

In addition to high-quality stainless steel vessels, INOX PLUS Company strives to provide you with compatible replacement parts from manway doors to different types of valves and many other stainless steel accessory equipment

VALVES

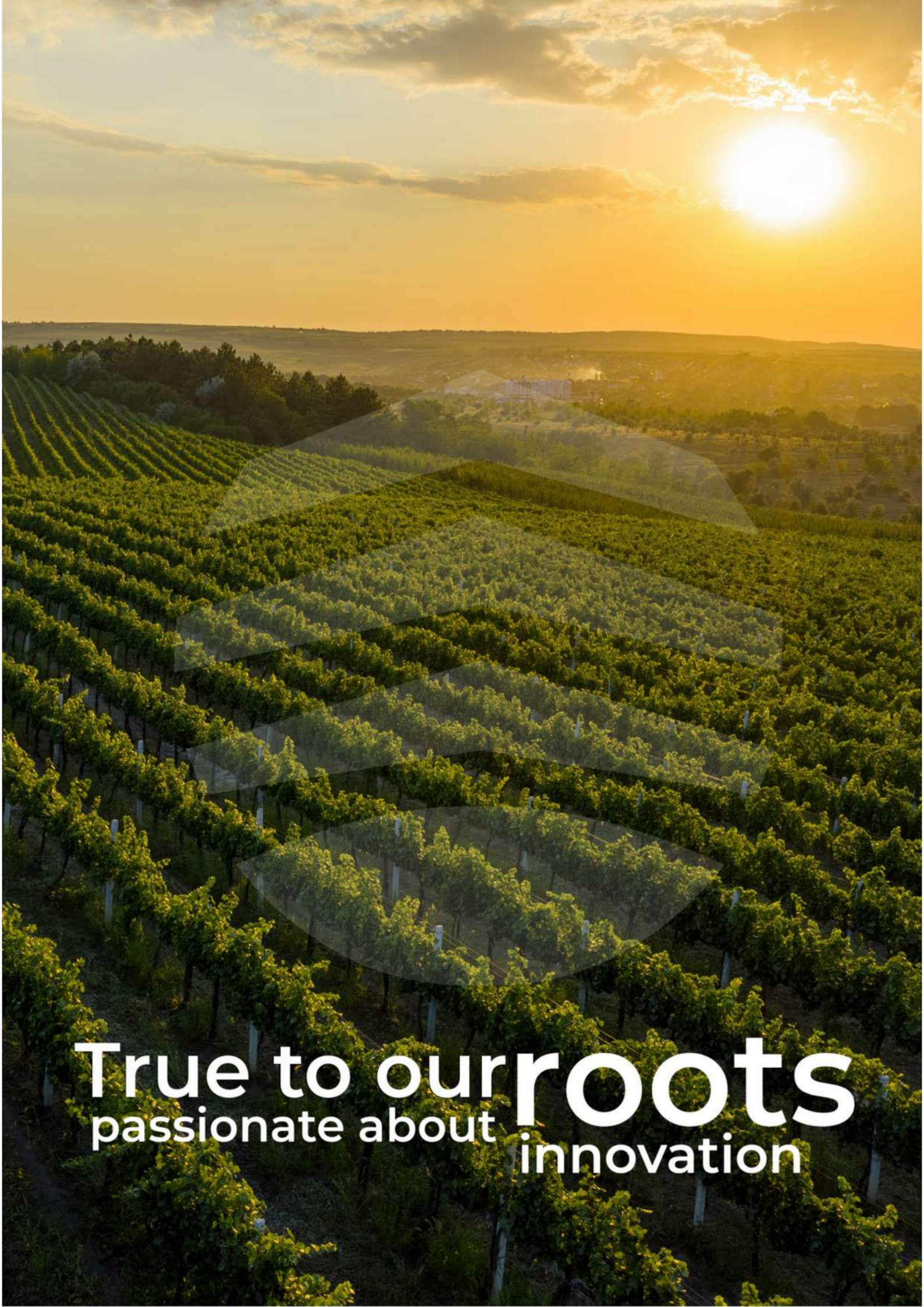


MANHOLE COVERS



MANWAY DOORS





True to our roots
passionate about innovation