## [ 1.3 ]

## Wine tanks with 3 outlets

Standard equipment: welded legs, bottom valve $1^{\prime \prime}$, tap $1 / 2^{\prime \prime}$, sample tap $1 / 2^{\prime \prime}$, floating lid, anti-dust cover

Tanks have a conical bottom.


| Product | Volume <br> in L | D <br> in mm | H <br> in mm | h1 <br> in mm | h2 <br> in mm | h3 <br> in mm | Code |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Wine tank (3v) | 300 | 636 | 1320 | 1000 | 320 | 500 | 010300L3V |
| Wine tank (3v) | 380 | 636 | 1570 | 1250 | 320 | 625 | 010380L3V |
| Wine tank (3v) | 500 | 794 | 1320 | 1000 | 320 | 500 | $010500 L 3 V$ |
| Wine tank (3v) | 600 | 794 | 1570 | 1250 | 320 | 625 | $010600 \mathrm{~L} 3 V$ |
| Wine tank (3v) | 800 | 794 | 1820 | 1500 | 320 | 750 | $010800 L 3 V$ |
| Wine tank (3v) | 1100 | 953 | 1820 | 1500 | 320 | 750 | 0101100L3V |

## Equipment list

>A-B tap $1 / 2^{\prime \prime}$
>E bottom valve $l^{\prime \prime}$ for tanks from 800 L to 1100 L
>F bottom valve 5/4" for tanks from 1500 L to 3300 L
>G upper valve 5/4"
>I sample tap $1 / 2^{\prime \prime}$
>M anti-dust cover

## Notes

> I have tanks with 2, 3 and 4 outlets
>G have tanks with 3 and 4 outlets > E-F have tanks with 4 outlets


