



» Stainless steel fermentation egg Black Eye

We have developed a stainless steel fermenting egg 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. 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 | › Beer |
| › 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 IIId (2R), marbled outside
- › Tank top made of AISI 316 stainless steel, surface IIId (2R), marbled 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 (for the installation of sampling tap)

RACKING OUTLET

- › Weld-on thread NW50 DIN 11851

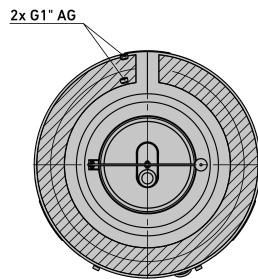
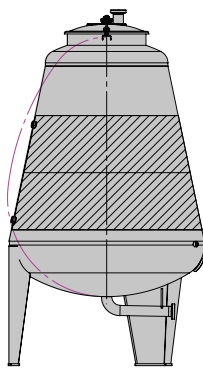
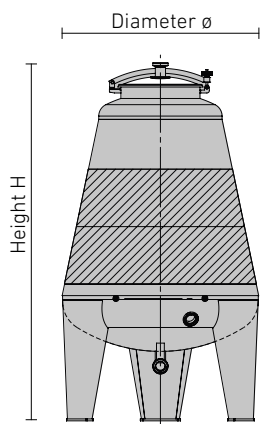
TEMPERATURE MEASUREMENT

- › 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	Capacity	\varnothing	Height H	Discharge Height h2	Order No.
litres	hl	mm	mm	mm	
625	6.25	1,000	1,829	278	FS-MO-100-S V1147
1,000	10.00	1,200	2,022	286	FS-MO-120-S V1179

