

15000 liters tank in Stainless 304



281 000 SEK /st exkl moms

Article type: second-hand mixing tank

Additional information: ex chocolate tank; we can't give any guarantees about the heating/cooling jacket; we can't give any guarantees about the agitator

Volumetric volume (L): 15.000 L

Max. density P (kg/m³): 1.200

Ra inner weld: 0,80

Finish stainless steel: 2B

Pressure in tank: ATM - atmosferic

Max. temperature (°C): 100 °C

Material wet parts: SS AISI 304L (V2A)



Model: vertical

Configuration: insulated with heat-exchanger

Heat exchanger: yes

Insulation: yes

Mobile tank: no

Top type: conical 20

Shape of tank: cylindrical

Bottom type: conical 20

Total discharge: yes

Fixation points: 3 non adjustable feet

Type of HE on the bottom: dimple-jacket

Water pressure HE: 4 Bar

Hydraulic test pressure: 5 Bar

Working temperature HE bottom: 70 °C

Heat exchanger: RVS 304

Insulation material: Rockwool

Outer jacket (ornamental wall): RVS 304L

Manway(s): RVS 304L

Fixation point(s): RVS 304L

Wet parts agitator(s): SS AISI 304L (V2A)

Suitable for food industry: yes

Documents included: no

Technical drawing included: yes

Registration plate on the tank: yes

Flange for agitator: no

Number of manways: 1

Position of manway: at the top

Height manhole 1 (mm): 600 mm

Tank outlet: inside Ø 100 mm

Agitator: yes

Agitator type: gate

Position engine: at the top

Number of revolutions: 12



Power: 5,50

Voltage: 380 V - three-phase

Top: 5 mm

Cylinder: 3 mm

Bottom: 4 mm

Insulation body: yes

Insulation bottom/sides: yes

Insulation thickness: 80

Internal diameter tank: 2.750 mm

Distance from outlet to ground: 930 mm

Outer diameter tank: 2.950 mm

Cylinder height: 2.280 mm

Total height of tank: 5.300 mm

Empty weight tank: 3.500

SKU: 482790

Mer information



Product Description

Food-grade: Yes

Material: Stainless steel 304

Model: Vertical

New / Used: Used

Operating Pressure in Tank: ATM – atmospheric

Stainless steel finish: 2b

Configuration: isolert med varmeveksler

Max. Service Temperature: 100 °C

Maximum Product Density: 1200

Mobile Tank: No, it is not.

Övrig information: ex chocolate tank; we can't give any guarantees about the heating/cooling jacket; we can't give any guarantees about the agitator

Agitator: Yes

Ra Internal Weld: 0,80

Tank Shape: cylindrical

Complete Drainage: Yes

Bottom Type: conical 20 °

Heating / Cooling: Yes

Contact Surface: SS AISI 304L (V2A)

Volume in liters: 15000

Equipment

Product Dokument finns: No

Agitator flange: No

Nameplate: Yes

Food-grade: Yes

Tank Outlet: inside Ø 100 mm

Technical Drawing Available: Yes



Material Overview

Material: Stainless steel 304

Fixing point(s): RVS 304L

Insulation material: Rockwool

Material vätskeberörd del på omrörare: SS AISI 304L (V2A)

Exterior cladding: RVS 304L

Tank Dimensions

Cylinder Height: 2,280 mm

Internal diameter: 2,750 mm

Outlet Height to Ground: 930 mm

Total Height: 5,300 mm

Outer diameter: 2,950 mm

Heat exchangers

Operating Temperature Heat Exchanger Bottom: 70 °C

Bottom Heat Exchanger Type: dimple jacket

Water Pressure Heat Exchanger Bottom: 4 bars

Stirrer

Power (kW): 5,50

Motor Position: at the top

Agitator Type: gate

Speed (RPM): 12

Voltage: 380 V – three-phase

Tjocklek på tank

Bottom: 4 mm

Cylinder: 3 mm

Top: 5 mm



Outer Cladding and Insulation Thickness

Insulation bottom/end caps: Yes

Jacket insulation: Yes

Insulation material: Rockwool

Mer

Heat Exchanger: RVS 304

Insulation Thickness OW: 80

Isolated: Yes

Weight: 3.500