



Black Eye Fermentation Tank

For Premium White Wine Fermentation

Wine was already aged in eggshaped amphorae in ancient times. In recent years, fermentation has been tested in various forms in viticulture. Speidel has now developed a stainless steel fermenter 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. In contrast to a concrete fermentation barrel, the Black Eye guarantees the necessary hygiene. Thanks to the perfect welding seams and the highly smooth inner walls, the fermenting chamber is also very easy to clean.

Tank Size Options

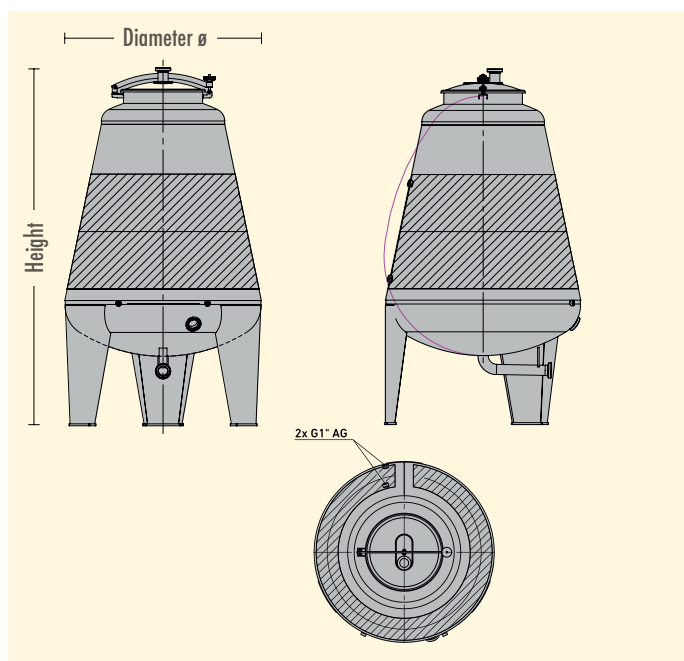
| Volume | Diameter (mm) | Height (mm) | Discharge Height h2 (mm) |
|--------|---------------|-------------|--------------------------|
| 625L | 1000 | 1829 | 278 |
| 1000L | 1200 | 2022 | 286 |

Application Range (Pressureless)

- Fermentation
- Maturation
- Storage
- Mixing
- Processes

Ideal for

- Wine
- Juice
- Must
- Spirits
- Non-alcoholic beverages
- Alcoholic beverages



Standard Equipment

- Tank shell and tank bottom made of AISI 304 stainless steel, surface IIId (2R), brushed outside.
- Tank top made of AISI 316 stainless steel, surface IIId (2R), brushed outside.
- Curved filler neck NW400 tank top centre, with flap lid and venting nozzle NW50 DIN for Pressure Compensation Valve.
- Free-standing base tank on three welded-on legs, with bolt down ability.

Sampling

- Weld-on thread NW10 with sealing cap. Sample Tap optional.

Racking Outlet

- Weld-on 2" RJT.

Cooling Jacket

- Laser-welded double jacket for cooling with two connection pieces G1" with external thread, colour - black.

Temperature Measurement

- Weld-on thread NW10. Thermometer.

Bottom Outlet

- Vaulted, stable tank bottom, in bottom centre with forward drawn discharge pipe and outlet with 2" RJT.



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