



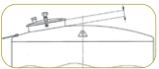
RSMO Series

Rectangular Fermentation and Storage Tanks

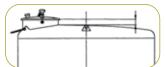
Upper Door Options



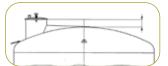
Positioned in the tank top centre.



Positioned forward in the tank top centre.



A frontal, upright position in the tank top.



A frontal, upright position with welded venting channel.

Cross Section			
900 x 1400mm	1100 x 1600mm	1300 x 1800mm	1500 x 2000mm
950L	1500L	2000L	2600L
1100L	1900L	2500L	3200L
1400L	2300L	3000L	3900L
1650L	2700L	3500L	4500L
1950L	3100L	4000L	5200L
2250L	3500L	4500L	5800L
2500L	3900L	5000L	6500L
2800L	4300L	5600L	7200L
3100L			

Cross Section

NOTE: In between volumes also available.

Standard Equipment

RSMO Base tanks are self supporting with 4 welded on feet. AISI 304 stainless steel casing and bottom. AISI 316 stainless steel tank top. Marbled outside. Vaulted stable tank top equipped with lifting lugs. Base tank from 2000mm height up and stacking tank with ladder locking bow.

Sampling NW10 welded gland with shutter thread for mounting sample cock.

Manhole Oval door with bow and hand wheel - up to 320L capacity 320 × 250mm; from 525L capacity 420 × 320mm.

Racking Outlet 48mm diameter drilled hole for holding 1.5-2.5" welded gland.

Fill Level NW10 welded gland with shutter thread including fixing points on the tank casing (for mounting fill level indicator).

Bottom Outlet Vaulted stable tank bottom with moulded-on forward incline for complete discharge. Moulded-on connection neck, anti-suction with bottom outlet neck up to 820mm diameter tank 1.5"; from 1000mm diameter tank outlet neck 2".

Optional Accessories (additional charges apply)

- Rectangular mash doors as an alternative to oval manhole.
- Double jackets for heating and cooling options for size and placement.
- Sample tap.
- Outlet and discharge welded glands in RJT or Triclover.
- Butterfly or ball valves, in RJT or Triclover.
- Adjustable feet leveling.
- Fill level indicators.
- Temperature probe.
- Ferment bung or ferment tubes.



Kauri Winemaking Innovation