Stainless Steel Tanks Specification Sheet

Extraction and fermentation vessels built in SUS304 or SUS316L with the jacket, agitator and instrumentation the process needs.

Process vessels where the tank is doing work rather than just holding product. A herbal and tea extraction tank with a paddle agitator and dimple jacket, and a beer fermentation tank with a conical bottom for yeast collection. Both are built as multi-layer insulated vessels with CIP balls, level instrumentation and the fittings that let them be integrated into a controlled process.

2 products in this category. Every figure below is published on the product pages at trueglowimaging.com/categories/stainless-steel-tank.html

Herbal Tea Extraction Tank

HTK-CQG-01 · SUS304 / SUS316L

A vertical three layer extraction tank of 1000 L to 5000 L in SUS304 or SUS316L, with insulation and a dimple jacket, used to extract herbal or tea liquor from leaves. It is fitted with a paddle type agitator and supplied with product inlet and outlet, an airtight manway, top elliptical cover, bottom conical cover, CIP cleaning ball, temperature sensor, high and low liquid level sensors, lifting ears and four adjustable supporting legs.

Specification

Product Model	HTK-CQG-01
Product Volume	1000 L to 5000 L, customised
Material	SUS304 or SUS316L
Structure	Vertical three layer tank with insulation and dimple jacket
Agitator	Paddle type
Covers	Top elliptical cover, bottom conical cover
Access	Airtight manway
Cleaning	CIP cleaning ball
Instrumentation	Temperature sensor, high and low liquid level sensors
Supports	Four adjustable supporting legs, lifting ears
Minimum Order	One unit
Production Capacity	50 units per month

Key benefits

Dimple Jacket Plus Insulation. A dimple jacket transfers heat evenly across the shell and the insulation keeps it in. Extraction yield depends on holding temperature steady, not on reaching it once.

Conical Bottom for Complete Discharge. The bottom conical cover means the tank drains fully. With leaf material in the vessel, a flat bottom leaves product behind at every batch.

CIP Ball Fitted as Standard. Tea and herbal extracts stain and deposit. A fitted CIP cleaning ball is what allows a cleaning cycle without opening the vessel.

Full Instrumentation From New. Temperature sensor plus high and low level sensors come with the tank, so it can be integrated into an automated line without retrofitting.

Where it is used

Extracting tea liquor from tea leaves for RTD beverages • Herbal extraction for functional drinks • Botanical extraction for flavour concentrate production • Batch infusion ahead of filtration and filling • Pilot-scale extraction trials at 1000 L • Production extraction at up to 5000 L per batch

Beer Fermentation Tank

HTK-BFJG-01 · SUS304 / SUS316L

A beer fermentation tank, also called a uni-tank, from 1 to 200 BBL in SUS304 or SUS316L, used for fermentation, maturation and sedimentation in one vessel. Fermentation is where yeast transforms wort into beer, and the conical bottom lets unwanted sediment be discharged while the beer stays in the tank. Yeast can also be collected and reused from the cone, which saves a recurring cost over time.

Specification

Product Model	HTK-BFJG-01
Product Volume	1-200 BBL, customised
Material	SUS304 / SUS316L
Also Known As	Uni-tank
Functions	Fermentation, maturation, sedimentation
Bottom	Conical, for sediment discharge and yeast collection
Minimum Order	1 unit
Production Capacity	100 units per month

Key benefits

Yeast Collected and Reused From the Cone. Harvesting yeast from the conical bottom and repitching it removes a recurring purchase. Over a year that is one of the clearest savings in a brewery.

Three Stages in One Vessel. Fermentation, maturation and sedimentation all happen in the uni-tank, so beer is not transferred between vessels and does not pick up oxygen doing it.

Sediment Discharged Without Losing Beer. The conical bottom drops trub and yeast to the tip, so it can be discharged while the beer above stays in the tank.

1 to 200 BBL Range. The same design covers a small brewpub and regional production, so brewhouse capacity can be scaled in steps.

Where it is used

Primary fermentation of wort into beer • Maturation and conditioning in the same vessel • Sedimentation of trub and yeast before transfer • Yeast harvesting for repitching the next batch • Small-batch brewing at 1 BBL • Production fermentation at up to 200 BBL

How To Enquire

Send the process rather than a model number: capacity or flow rate, the product being handled, the container format where relevant, and the utilities already on site. WhatsApp +86 150 5517 9418 or email sales@trueglowimaging.com.

Minimum order is one unit on the process, packaging, utility and crane ranges. Machined, fabricated and moulded parts are quoted from single pieces upward.