

A cylindrical-conical tank (CCT) is used in brewing industry for cooled wort fermentation and maturing. CCTs can be used separately or they can be connected by a pipeline in groups of any number of pieces. It can also be connected by a pipeline with the brewing room, wort cooling, filtration line and pressurised tanks.

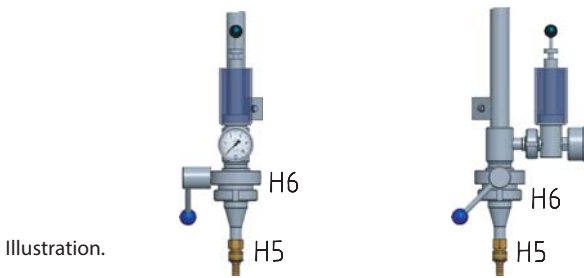
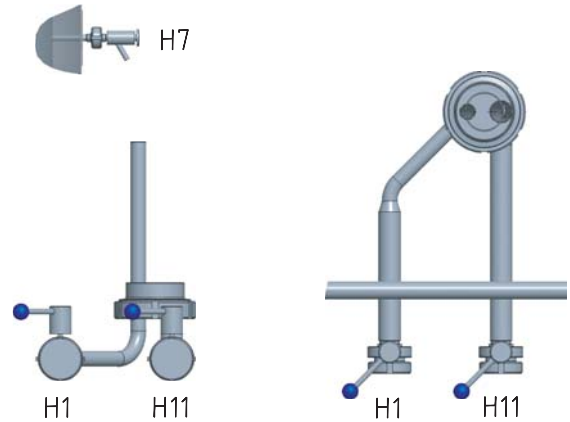
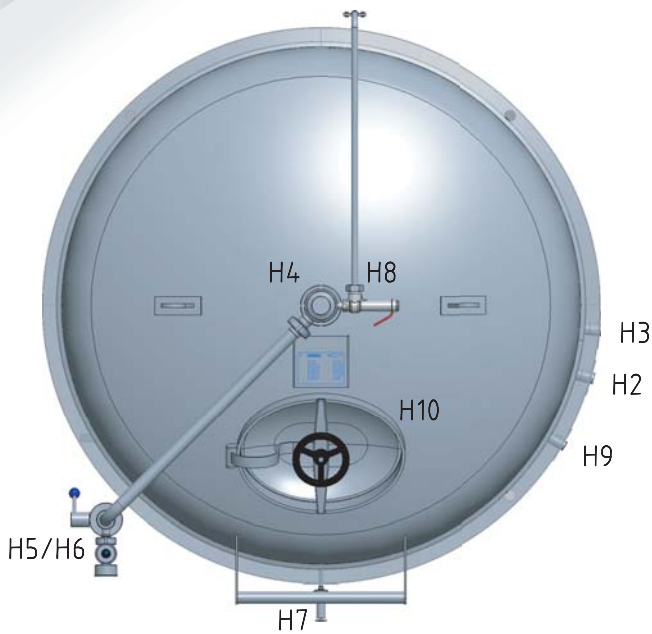
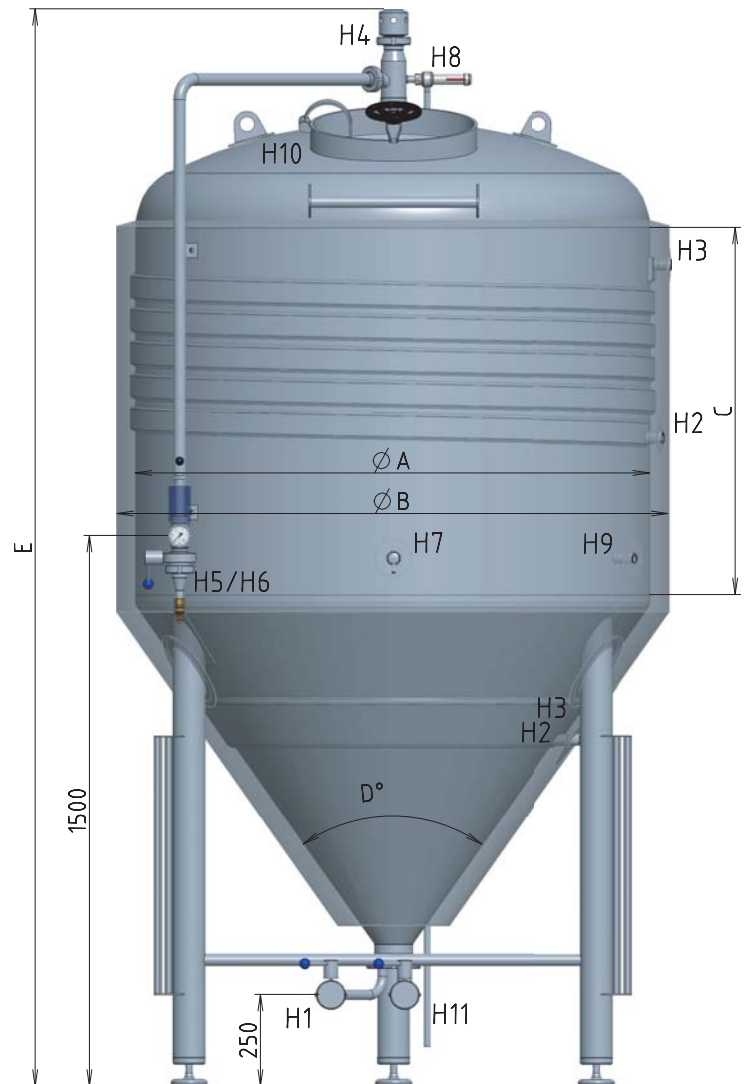


Illustration.



FITTINGS		
No	DN/G/Ø	PURPOSE
H1		BEER INPUT / OUTPUT
H2	G3/4"	COOLING INPUT
H3	G3/4"	COOLING OUTPUT
H4	DN50/DN80*	NEGATIVE PRESSURE VALVE
H5	G1/2"	AIR SUPPLY
H6		SANITATION INPUT
H7	DN10	SAMPLING VALVE
H8	G3/8"	SAFETY VALVE
H9	G1/2"	TEMPERATURE SENSOR
H10		MANHOLE
H11		YEAST OUTLET

* DN80 for the sizes CKT 80 to CKT 120

Description

CCT is a stainless steel vertical cylindrical tank with an upper torospherical bottom and a lower conical bottom sitting on adjustable feet. The cylindrical part of the tank and the conical bottom are fitted with cooling duplicators and insulated with PUR foam. The insulation is protected with a stainless-steel jacket.

All the metal parts are made from stainless steel of type 1.4301 (AISI 304, X5CrNi18-10) and they meet the European standards for equipment which comes into contact with food. Rubber gaskets on connections are homologated for equipment which comes into contact with food and ensure that the whole tank is hermetically tight.

On the upper torospherical bottom there are the necessary safety fittings, manholes and fixtures for handling by crane. The inner surfaces of the tank are in quality class 2B, welded connections are machined to max. roughness of Ra 0.8. The outer surfaces are brushed.

CCT is a stable pressurised tank designed in accordance with EN 13 445-3 and is supplied with the CE European certificate.

CCT is equipped with the following parts:

outlet beer fitting, sampling tap, temperature sensor, manometer, safety valve, negative pressure valve, sanitation head, barrier fitting,

manhole and fittings required for connection of the necessary pipeline distributions and connected technological equipment in the brewery.

As a standard, CCTs are made for the operating pressure of 1.5 bar with the lower cylindrical bottom angle of 70°. The backup volume is 20 % of the useful volume of the tank, the beer output overflow (yeast barrier) is at the level of 8 litres per 10 hl of the effective volume.

Optional accessories

- saturating candle
- side manhole
- upper torospherical bottom insulation
- lower conical bottom angle of 60°
- additional cooling zone
- input for adding hops while cold
- input for adding sugar
- tank with the operating pressure of 3.0 bar or with the operating pressure up to 0.5 bar (unpressurised)



Technical data

CCT DIMENSIONS

TYPE	VOLUME [l]	Ø A [mm]	Ø B [mm]	C [mm] (70°/60°)	D [°]	E [mm] (70°/60°)	H1/H6/H11	~M [kg]
CCT 3	300	600	680	1050/1010	70°/60°	2300/2300	DN 32	160
CCT 5	500	800	880	880/840	70°/60°	2300/2350	DN 32	235
CCT 6	600	800	880	1120/1080	70°/60°	2550/2600	DN 32	260
CCT 10	1000	1000	1080	1150/1100	70°/60°	2750/2850	DN 32	345
CCT 20	2000	1400	1500	1020/950	70°/60°	3000/3100	DN 40	500
CCT 25	2500	1400	1500	1420/1350	70°/60°	3400/3500	DN 40	585
CCT 30	3000	1600	1700	1190/1110	70°/60°	3350/3500	DN 40	710
CCT 40	4000	1700	1800	1450/1390	70°/60°	3700/3850	DN 40	830
CCT 50	5000	1900	2000	1400/1300	70°/60°	3800/4000	DN 40	1010
CCT 60	6000	1900	2000	1830/1740	70°/60°	4250/4450	DN 40	1150
CCT 80	8000	2000	2100	2250/2150	70°/60°	4900/5100	DN 40	1450
CCT 90	9000	2100	2200	2250/2150	70°/60°	5000/5200	DN 40	1530
CCT 120	12000	2200	2300	2950/2800	70°/60°	5800/6000	DN 40	1890

