



FB 100 200-400 FERMENTERS BBR

The **FB 100-200-400** fermenters is entirely built in AISI 304 BA stainless steel with a bright finish both inside and outside, to ensure the highest hygiene standards required in the beer production and other fermented beverages.

The **conical bottom** with **STAINLESS STEEL** discharge valve ensures the total evacuation of cleaning solutions and a good beer cleaning from the yeast sediment and precipitated substances.

The side **STAINLESS STEEL** valve is designed for the collection of samples and for beer bottling. The tightly fitting lid, equipped with bubbler and clump, protects the beer from the external atmosphere, reducing the likelihood of incurring unwanted alterations of the product.

The fermenters **FB** are provided with outer cooling coil gap, to utilize with refrigerant fluids such as water or glycol. The

fermenters include the fittings for inlet and outlet of refrigerant and a thermowell for the



temperature probe.

For the temperature control is available the **Temperature Control KIT** consisting of a programmable thermostat, solenoid valve and temperature probe.

The fermenters supports all type of chillers, both with liquid to lose and with recirculation of the coolant fluid. Anyway it is advisable to combine the fermenters with **CHILLERS** of ALBRIGI BEER range products.

TOTAL CAPACITY

DIMENSIONS

CHARACTERISTICS

FB 100 I

136 liters

720 x 570 x 1400 H

Conical bottom – 2 valve INOX – bubbler

FB 200 I

253 liters

820 x 670 x 1600 H

Conical bottom – 2 valve INOX – bubbler

FB 400 I

476 liters

1100 x 900 x 1860 H

Conical bottom – 2 valve INOX – bubbler



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