

# BLACK FOREST

*Stackable stainless steel aseptic vessels for wine production  
design your own custom Micro Vinification System*



Filling of barrique barrels



- With **225 liters**, the Black Forest volume matches the size of **barrique barrels**
- Transferring the content of Black Forest tanks is also possible without pressure or pumping

The vessel may be lifted with a fork lift truck at any place in the wine cellar; in this way, the barrels can be easily and gently filled.

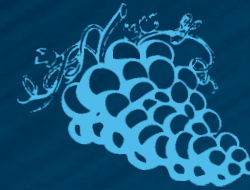


Sample port for wine tasting, via quick coupling

## STANDARD DESIGNS

*technical datas*

type	capacity	diameter	total height	type	capacity	diameter	total height
	liters	mm	mm		liters	mm	mm
Black Forest 225	225	550	1455	Black Forest 1125	1125	1000	2015
Black Forest 450	450	800	1460	Black Forest 1350	1350	1140	1930
Black Forest 675	675	800	1910	Black Forest 2100	2100	1400	1990
Black Forest 900	900	1000	1720				



**BLACK FOREST**  
pressure up to 2 bar

**BLACK FOREST**  
with cooling and heating capability



**BLACK FOREST**  
intracellular grape fermentation

**BLACK FOREST**  
physical stabilization of tartar up to  $-5^{\circ}\text{C}$



**BLACK FOREST**

container designs . sales . rentals  
1186 Pendleton Street  
Greenville, SC 29611  
864.282.2301 . fax 864.282.2303  
www.blackforestmktg.com



*When Quality Matters Your Reputation Should be Stainless™*

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## – Areas of use

- Pressurizing up to 2 bar (TÜV tested)

– Transferring the vessel content from one to another or back to the barrels via pressurization with carbonic acid or nitrogen

– They are ideally suited for the removal of the many residues by means of pressurizing with carbon dioxide or nitrogen

– Sterile storage of quality wines varieties



CE 0531



Manhole lid DN 400 (16") with gas inlet valve and pressure relief valve

Drainage strainer can be inserted easily (free-run juice, rosé, red wine)



Discharge of juice via sieve drum



Additional top part (25–100 liters)

- The vessel volume can be enlarged by simply adding an additional top part (25–100 liters, as e.g. additional room for fermentation: After the fermentation is finished, the top part may be removed and the tank remains full)
- Best suited for small quantities from the premium selections of the region
- They are also suitable for the fermentation of fruit mash in distilleries



Jacketed for cooling to  $-5^{\circ}\text{C}$



Stainless steel quick coupling system (drip and run free)

- Heating and cooling jacket

– The stainless steel quick coupling system allows effective simple connections regardless of locations

– Ideal for temperature-controlled fermentation of white wine and red wine mash (also under pressure up to 2 bar)

– stabilization of tartar up to  $-5^{\circ}\text{C}$

- Ideal fermentation tank for red wine mash and perfectly suited for intracellular grape fermentation

Emptying of tank through the manhole via fork jig or crane; can be rotated mechanically

Quick and easy emptying of tank filling without pumping.



Tank emptying by means of rotating jig



Mobile use in the cellar

- Perfect size for easy handling in all areas of the wine cellar by means of hand pallet trucks and lift trucks
- Space saving; up to four can be stacked on top of each other



Stackable and space-saving