

## JTRHJ 红酒发酵罐 Wine Fermentation Tank

红酒发酵罐(锥形下封头)  
Red Wine Fermentation  
Tank (conical end)

红酒发酵罐严格遵循《压力容器》(GB150—2011)、《钢制焊接常压容器》(NB/T 47003.1—2009)要求进行设计、制造及验收。

红酒发酵罐采用立式圆罐体，上为标准的锥形封头，罐体上部设有弥勒板夹套，可通入冷却介质来进行循环冷却；罐体内下部设置滤网，有利于出酒时成品过滤效果更好；下为采用60° 倾斜度的锥形封头有利于罐中酒液对流强烈，发酵速度快，而且利于排放酵母和发酵罐中杂质；罐体底部设置搅拌排渣一体化浆，用于发酵过程中，不停的搅拌及清洗排渣过程中，快速排渣。

Wine Fermentation Tank strictly follows the pressure vessel (GB150-2011) and "steel welding atmospheric vessel" (NB/T 47003.1-2009) requirements for the design, manufacture and acceptance.

Wine Fermentation Tank use vertical circular tank body, the top is standard conical head, and top of tank body is equipped with dimple jacket which can be pumped in the cooling medium for circulating cooling; The lower of tank set mesh, filtering effect is better; the bottom is 60° ~ 90° inclination of conical head. It is not only good for wine liquid to bi-directional flow fast fermentation, but also is conducive to discharge yeast and impurity; At the bottom of the tank set mixing slag agitator used in the fermentation process and discharge process.



### 产品特点

- 容积有10m<sup>3</sup>、19m<sup>3</sup>、25m<sup>3</sup>等多种规格，可根据客户实际需求进行设计、制造。
- 夹套内通冷冻水或冷却水，夹套为弥勒板式；夹套外覆盖有保温层，保温材料为聚氨酯（保冷）。
- 接口采用快装卡盘式（卡接），罐体内胆选用304或316L，内表面镜面抛光Ra≤0.28 μm~0.6 μm，外表面可根据客户要求进行抛光、拉丝、喷砂等。

### Feature

- Wine Fermentation Tank has 10m<sup>3</sup>, 19m<sup>3</sup>, 25m<sup>3</sup>, and other specifications, according to the requirement of customers.
- Jacket can be put into chilled water (or cooling water), jacket adopts dimple jacket; Jacketed outside is covered with insulation layer, insulation material is PU (keep cold).
- Connector uses tri-clamp, inner tank uses SS304 or SS316L, the inner surface mirror polishing Ra≤0.28 μm~0.6 μm. Outer surface can be polished, wire drawn, sandblasted according to customer's requirement.



### 罐体可选配置

红酒发酵罐的罐体可选配置温度计(数显式或表盘式)、卫生级人孔、进出液孔、无菌取样阀、排污阀、液位计及液位自控系统(承重模块、无触点超声波、静压变送式器)等, 或根据客户要求配置。

### Tank Optional Configuration

Wine Fermentation Tank optional configuration: thermometer (digital display type or dial), sanitary manhole, in-outlet, sterile sampling valve, drain valve, level gauge, and liquid level self-control system (bearing module, non-contact ultrasonic, static pressure transmitting device), etc., or configured according to customers' requirements.

### 典型的应用

适用红酒发酵。

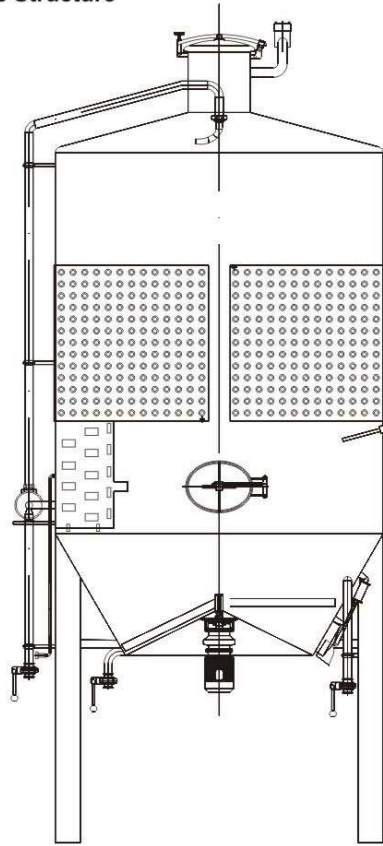
### Application

Suitable for red wine fermentation.



机械排渣搅拌器  
Mechanical slagging Agitator

### 常规结构 Structure



### 常规设计参数 Design Parameter

设计压力 Design pressure	常压(ATM罐体)/0.4MPa(夹套) ATM(Tank)/0.4MPa(Jacket)
设计温度 Design temperature	常温 Ordinary temperature (罐体 Tank) / 0°C ~ 7°C(夹套 Jacket)

### 连接 Connection

进出口 In-outlet	快装卡接、法兰 Tri-clamp, Flange
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### 材料 Material

内胆 Liner	304、316L
夹套 Jacket	304
保温层 Insulation	聚氨酯(保冷) Polyurethane(cold insulation)
支腿等 Legs	304

### 表面处理 Surface Finish

处理类型 Finish type	机械抛光、电解抛光、喷砂、酸洗 Mechanical/electrolytic polishing, sand blasting, pickling
抛光精度 Polishing precision	内壁0.4 μm, 外壁0.6 μm Inner surface Ra ≤ 0.4 μm, Outside surface Ra ≤ 0.6 μm

### 红酒发酵罐常规型号及主要技术参数 Normal Model And Main Technical Parameters

参数 Parameters	型号 Model	JTRHJ-10	JTRHJ-19	JTRHJ-25
有效容积 Effective volume (L)		10	19	25
罐体 Tank	直径 Diameter (mm)	Φ2100	Φ2400	Φ2500
	高度 Height (mm)	2438	3657	4876
下锥底形式 Bottom cone type		60° 小锥底		
搅拌 Mixing	电机功率 Power (kW)	5.5	7.5	7.5
	搅拌工作转速 RPM (r/min)	60(搅拌排渣一体式)(可根据客户使用情况进行调整设计) 60(mixing, slagging integrated type)(Can adjust the design according to the customer's usage)		

上表数据为标准型, 仅供参考, 可根据客户要求定制;  
The above-mentioned data is the standard, it can customize according to customer's requirements.