



Orifice table

Symbol	Nominal size	Connection mode	Use
a	Ø51	Clamp	Drainage port
b1-2	Ø32	Thread	Glycol outlet
c	Ø10		Temperature thermowell
d	Ø38	Clamp	CIP Inlet
e	Ø38	Clamp	Cola water Inlet
f	Ø51	Clamp	Vent
g	DN500		Manhole door
h	Ø38	Clamp	Return hole
i1-2	Ø32	Thread	Glycol Inlet
j	Ø38	Clamp	Cold water outlet
k			
L	Ø32		Level gauge

Production requirement

- Effective volume: 40BBL; Gross volume: 51BBL;
- Construction SUS 304L food grade stainless all pipes are sus304
- Tank will be tested and detected in the NDT room after finished, to ensure no leakage.
- Steam jackets will do water pressure testing, testing pressure: 0.4Mpa;
- All tanks will be pressure protection 48hours before leaving from factory;
- TIG full welding by water to ensure uniform and long life.stainless steel 308L welding wire
- All tanks are mirror polishing inside, all ports are recessed type.

Quantity:1

13	Footpad 135*6	4	304	
12	Leg support Ø38×1.5	1	304	
11	Insulation Materials	1.02m3	Rock wool	
10	Pipe support Φ38	4	304	
9	Cleaning ball Φ38	1	304	
8	Lifting lug t8	2	304	
7	Outer tank t2	1	304	
6	Inter tank t3	1	ss316	
5	Glycol jacket t1.5	3	304	
4	Liner under the cone t3	1	ss316	
3	Outsourcing down cone t2	1	304	
2	Supporting leg Ø133×3	4	304	
1	Adjusting bolt M27×80	4	304	

No.	Name	Quantity	material	Note
40BBL Cold Liquor tank				
Design		Stage remark	Weight	scale
Check				
Audit				
Approve		Total page		