



| Symbol | Nominal size | Connection mode | Use |
|--------|--------------|--------------------|--------------------------------|
| a | Ø1.5″ | Clamp | Drainage port |
| b | Ø2" | Clamp | Racking arm port |
| С | Ø1.5″ | Clamp | CIP outlet |
| d | Ø1.5″ | | Pressure gauge connection port |
| е | Ø1. 5" | | PRV connectoin port |
| f | Ø4" | Clamp | Dry hops port |
| g | Ø4" | Clamp | CIP connection port |
| h | | | |
| i | 1 NPT | Thread | Gylcol outlet |
| j | ⅓NPT | | Temperature thermowell |
| k | Ø1.5″ | Clamp | Sampling port |
| L | Ø1.5″ | Clamp | Carbonation port |
| m | 22.8"×18.9" | | Manhole door |
| n | 1 NPT | Thread | Gylcol inlet |

Productoin requirement

- 1. Effective volume: 7BBL
- $2.\,Construction$ SUS 304 food grade stainless steel, all pipes are sus304 $3.\,Tank$ will be tested and detected in the NDT room after finished, to ensure no leakage.
- 4. Steam jackets will do water pressure testing, testing pressure: 0.4Mpa; 5. All tanks will be pressure protection 48hours before leaving from factory; 6. TIG full welding by water to ensure uniform and long life, and acid pickled and passivated. stainless steel 308L welding wire
- 8. All tanks are mirror polishing inside, all ports are recessed type.

| Brewhouse Solutions LLC | | | | | | | | | | | |
|-------------------------|--|--|--|--|-------|-------|--|--|--|--|--|
| 6BBL fermenter tank | | | | | | | | | | | |
| Design | | | | | Wight | scale | | | | | |
| Check | | | | | | | | | | | |
| Audit | | | | | | | | | | | |
| Approve | | | | | | | | | | | |