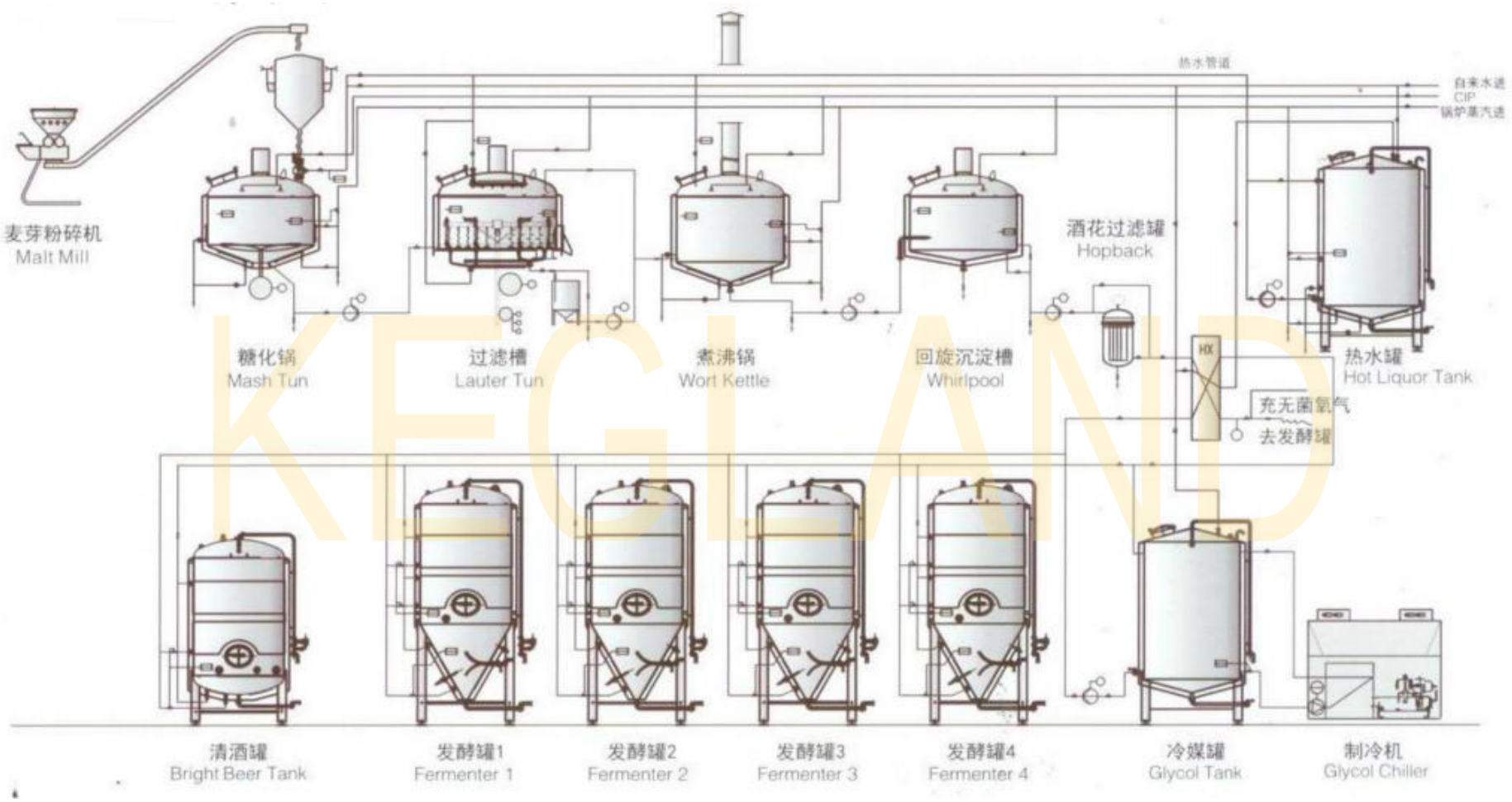
# Conical Fermenter

## Series of products

# 1. CRAFT BEER PRODUCTION LINE



# 2. PRODUCT INTRODUCTION

- If you are starting a microbrewery or brewpub it's hard to go past these top value conical fermenters. These fermenters are designed to hold pressure so they can be used as bright beer tanks or uni-tanks. They are professionally welded, pressure tested. We have already supplied these to hundreds of breweries around Australia and have many happy customers.
- So if you are looking for a quality made stainless tank which not only will produce high quality beer but also look great in your brewery then look no further.

- **Triple Skin**

1. Inside Skin (Passivated, giving it a Matte look much like our 19L Brand New Kegs. Superior Rust Protection)
2. Dimple Jacket (INCLUDING CONE)
3. 50mm PU Insulated Jacket (Brushed Finish)

- **Pressure Vessel**

This is a unit tank design so the fermenter can be pressurised enabling you to use this not only as a fermenter but also a bright tank. Carbonate and dispense from the one vessel.

- **Beautifully Made/Pro Welded：** If you want a tank that not only performs great but is good looking enough to be the centrepiece of your bar, restaurant, or brewpub.
- **BTop Manway：** For easy cleaning and useful for making late additions to the fermenter.
- **Shadowless Manway：** For easy cleaning and also for best results with CIP cleaning the shadowless manways are simply more sanitary and are the only way to go.
- **CIP Spray Ball：** Geometrically designed to be effective with CIP.
- **4 Inch Tri-Clover Cap**

This useful cap has 4inch tri-clover opening at the top which can be useful for dry hopping, late additoins, pitching of yeast and many other purposes. We also sell other attachments that can attach to this standard 4inch Tri-Clover Port including:

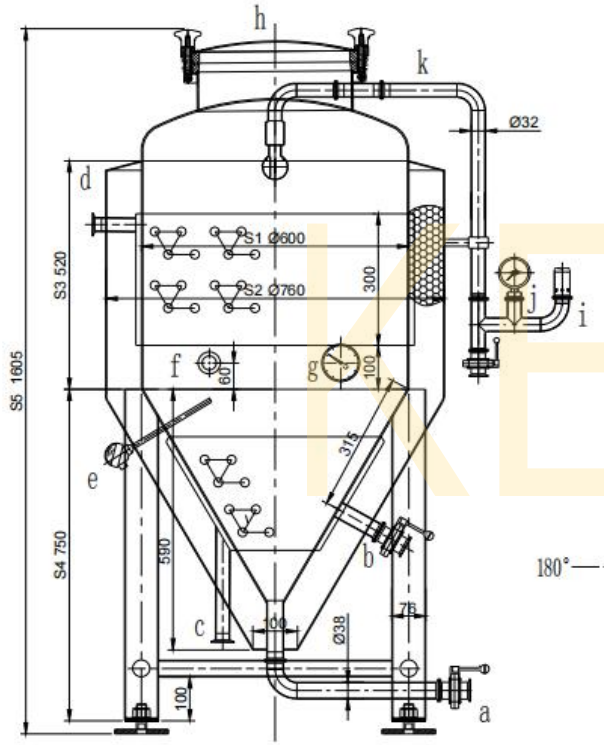
a. Lid with pressure relief, ball lock gas post and ball lock liquid post. (Part: KL05890). This can be very useful for extracting a sample from the fermenter or simply applying some gas pressure to the headspace of the fermenter.

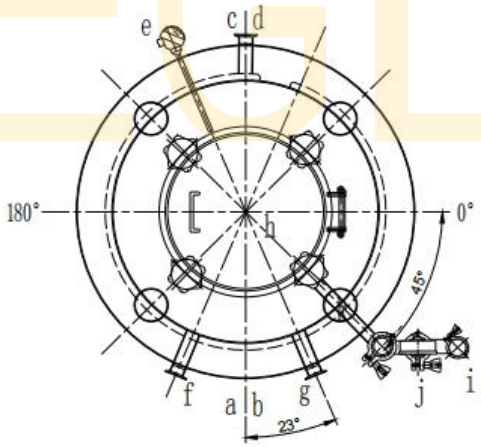
b. 4 Inch Tri-Clover end Cap. This can be modified for other purposes. (Part: KL04589)

➢ We have many sizes available. You can see the sizes and more product details below, will quote according to your choice and confirmed drawing:

| No. | Serial No. | Description | Effective Volume | Total Volume | Net Dimension | Gross Weight | Manway Type | CIP Arm with spray | Pressure Gauge (on CIP arm) | Pressure Relief Valve | CO2 Blow Off Arm | Spunding Valve | Sample Valve | Temperature Gauge | Carbonation Stone | Beer Discharge Port | Racking Arm (Standard) | Drain Pipe | Glycol water inlet/outlet | Dry hops adding port | Lifting Lug | Ladder hook |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | KL01670 | 150L Conical Fermenter (pressurisable, jacketed) | 150L | 195L | Φ760*1600mm | 110kg | Top | √ | √ | on CIP Arm | optional | optional | √ | √ | Optional | √ | Optional | √ | √ | optional | N/A | N/A |
| 2 | KL01687 | 200L Conical Fermenter (pressurisable, jacketed) | 200L | 250L | Φ760*1780mm | 140kg | Top | √ | √ | on CIP Arm | optional | optional | √ | √ | Optional | √ | Optional | √ | √ | optional | N/A | N/A |
| 3 | KL01694 | 400L Conical Fermenter (pressurisable, jacketed) | 400L | 500L | Φ960*2030mm | 240kg | Top | √ | √ | on CIP Arm | optional | optional | √ | √ | Optional | √ | Optional | √ | √ | optional | N/A | N/A |
| 4 | KL01700 | 450L Conical Fermenter (pressurisable, jacketed) | 450L | 560L | Φ1060*2070mm | 259kg | Side | √ | √ | on top of tank | √ | √ | √ | √ | Optional | √ | √ | √ | √ | √ | √ | N/A |
| 5 | KL01717 | 600L Conical Fermenter (pressurisable, jacketed) | 600L | 750L | Φ1060*2300mm | 270kg | Side | √ | √ | on top of tank | √ | √ | √ | √ | Optional | √ | √ | √ | √ | √ | √ | N/A |
| 6 | KL01724 | 800L Conical Fermenter (pressurisable, jacketed) | 800L | 950L | Φ1160*2350mm | 300kg | Side | √ | √ | on top of tank | √ | √ | √ | √ | Optional | √ | √ | √ | √ | √ | √ | N/A |
| 7 | KL01731 | 1000L Conical Fermenter (pressurisable, jacketed) | 1000L | 1260L | Φ1260*2560mm | 350kg | Side | √ | √ | on top of tank | √ | √ | √ | √ | Optional | √ | √ | √ | √ | √ | √ | N/A |
| 8 | KL01748 | 1500L Conical Fermenter (pressurisable, jacketed) | 1500L | 1850L | Φ1360*2890mm | 430kg | Side | √ | √ | on top of tank | √ | √ | √ | √ | Optional | √ | √ | √ | √ | √ | √ | N/A |
| 9 | KL01755 | 2000L Conical Fermenter (pressurisable, jacketed) | 2000L | 2500L | Φ1560*3100mm | 550kg | Side | √ | √ | on top of tank | √ | √ | √ | √ | Optional | √ | √ | √ | √ | √ | √ | N/A |
| 10 | KL01762 | 3000L Conical Fermenter (pressurisable, jacketed) | 3000L | 3750L | Φ1660*3566mm | 680kg | Side | √ | √ | on top of tank | √ | √ | √ | √ | Optional | √ | √ | √ | √√ | √ | √ | √ |
| 11 | KL12317 | 4000L Conical Fermenter (pressurisable, jacketed) | 4000L | 5000L | Φ1800*4200mm | 850kg | Side | √ | √ | on top of tank | √ | √ | √ | √ | Optional | √ | √ | √ | √√ | √ | √ | √ |
| 12 | KL25140 | 10000L Conical Fermenter (pressurisable, jacketed) | 10000L | 12500L | Φ2200*5920mm | 1700kg | Side | √ | √ | on top of tank | √ | √ | √ | √ | Optional | √ | √ | √ | √√ | √ | √ | √ |
| 13 | KL20282 | 1000L Bright Tank (pressurisable, jacketed) | 1000L | 1250L | Φ1260*2150mm | 340kg | Side | √ | √ | on top of tank | √ | √ | √ | √ | √ | N/A | N/A | √ | √ | N/A | √ | N/A |
| 14 | KL01779 | 1200L Bright Tank (pressurisable, jacketed) | 1200L | 1500L | Φ1360*2170mm | 380kg | Side | √ | √ | on top of tank | √ | √ | √ | √ | √ | N/A | N/A | √ | √ | N/A | √ | N/A |
| 15 | KL23009 | 1500L Bright Tank (pressurisable, jacketed) | 1500L | 1900L | Φ1460*2380mm | 420kg | Side | √ | √ | on top of tank | √ | √ | √ | √ | √ | N/A | N/A | √ | √ | N/A | √ | N/A |
| 16 | KL01786 | 10BBL Bright Tank (pressurisable, jacketed) | 10BBL | 12.5BBL | Φ1360*2170mm | 380kg | Side | √ | √ | on top of tank | √ | √ | √ | √ | √ | N/A | N/A | √ | √ | N/A | √ | N/A |
| 17 | KL01793 | 2000L Bright Tank (pressurisable, jacketed) | 2000L | 2500L | Φ1660*2459mm | 530kg | Side | √ | √ | on top of tank | √ | √ | √ | √ | √ | N/A | N/A | √ | √ | N/A | √ | N/A |
| 18 | KL26543 | Dual 400L Horizontal Bright Tank | | | | | FRONT | √ | √ | on top of tank | N/A | √ | √ | N/A | √ | N/A | N/A | √ | √ | N/A | N/A | N/A |
| 19 | KL01809 | 2100l hot liquor tank | | | | | Side | √ | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | √ | N/A | N/A | √ | N/A |
| 20 | KL22590 | BrewZilla 200L | | | | | TOP | √ | N/A | N/A | N/A | N/A | √ | N/A | N/A | N/A | N/A | √ | N/A | N/A | N/A | N/A |
| 21 | KL13444 | 600L (6HL) Brewhouse | | | | | TOP | √ | N/A | N/A | N/A | N/A | √ | N/A | N/A | N/A | N/A | √ | N/A | N/A | N/A | N/A |
| 22 | KL13437 | 1200L (12HL) Brewhouse | | | | | TOP | √ | N/A | N/A | N/A | N/A | √ | N/A | N/A | N/A | N/A | √ | N/A | N/A | √ | N/A |
| 23 | KL25515 | BrewZilla Micro - 50L Clean in Place (CIP) Cart | | | | | TOP | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | √ | N/A | N/A | N/A | N/A |

# N01. KL01670 150L Conical Fermenter (pressurisable, jacketed)



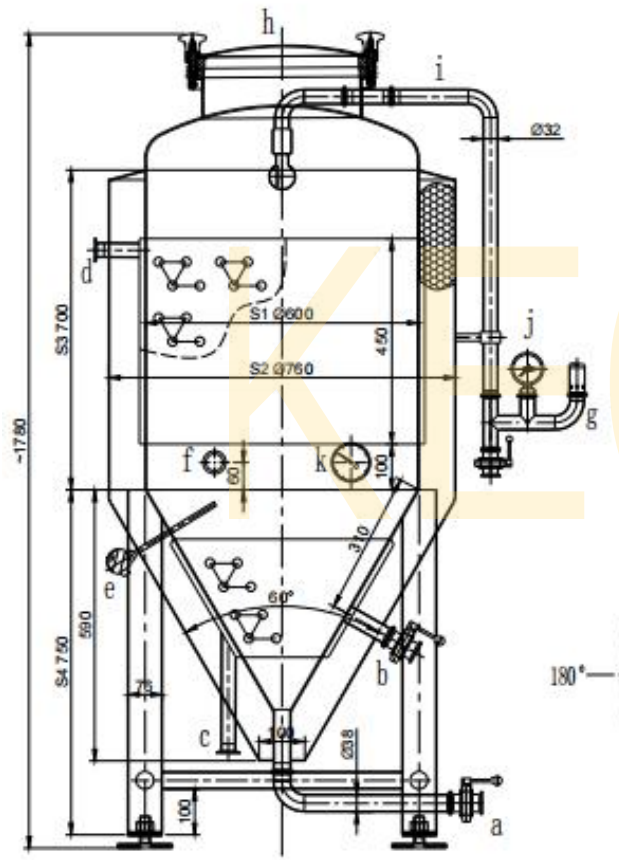



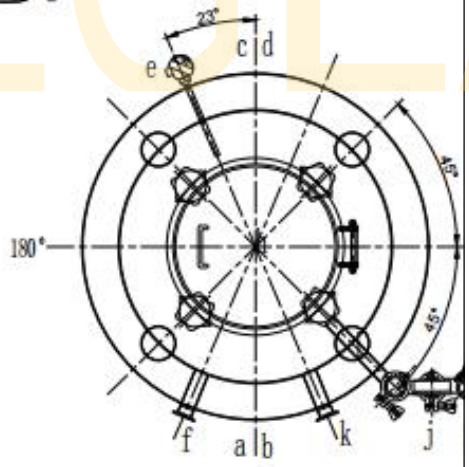

| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ⌀600 |
| S2 | Outer Diameter | ⌀760 |
| S3 | Inner Height | H=520 |
| S4 | Leg Height | H=750 |
| S5 | Total Height | H=1605 |

| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | L | 150 | |
| Total volume | L | 195 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 80 | |

| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ⌀38 | Tri-clamp | Discharge outlet |
| b | ⌀38 | Tri-clamp | Beer outlet |
| c | ⌀32 | Tri-clamp | Glycol water inlet |
| d | ⌀32 | Tri-clamp | Glycol water outlet |
| e | ⌀8 | | Temperature probe |
| f | ⌀32 | Tri-clamp | Sampling Port |
| g | ⌀32 | Tri-clamp | Thermometer port |
| h | ⌀350 | | Flange Manhole |
| i | ⌀32 | Tri-clamp | Pressure relief valve |
| j | ⌀32 | Tri-clamp | Pressure Gauge port |
| k | ⌀32 | Tri-clamp | CIP arm |

# N02. KL01687 200L Conical Fermenter (pressurisable, jacketed)



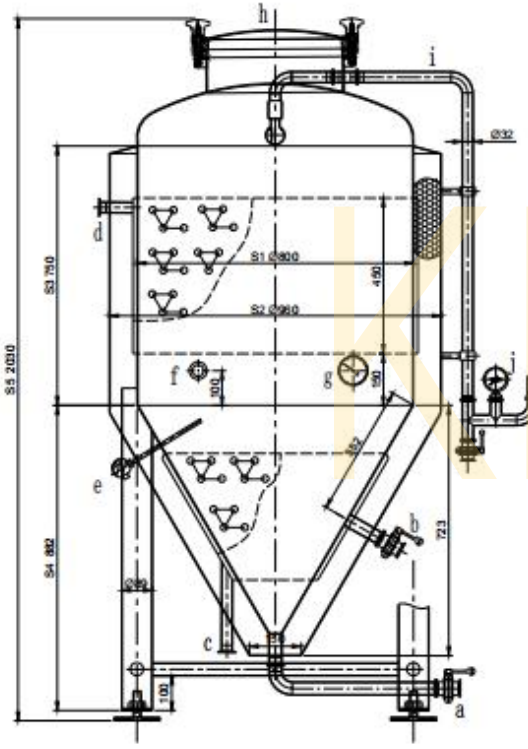

| Key Size | | |
|---|---|---|
| No. | Name | Size ( |
| S1 | Inner Diameter | ⌀600 |
| S2 | Outer Diameter | ⌀760 |
| S3 | Inner Height | H=700 |
| S4 | Leg Height | H=750 |
| S5 | Total Height | H=1780 |

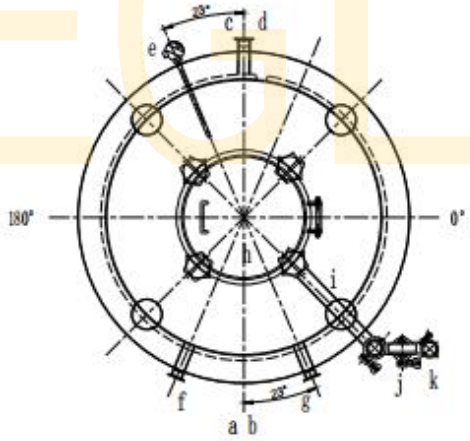
| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | L | 200 | |
| Total volume | L | 250 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 80 | |

| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ⌀38 | Tri-clamp | Discharge outlet |
| b | ⌀38 | Tri-clamp | Beer outlet |
| c | ⌀32 | Tri-clamp | Glycol water inlet |
| d | ⌀32 | Tri-clamp | Glycol water outlet |
| e | ⌀8 | | Temperature probe |
| f | ⌀32 | Tri-clamp | Sampling Port |
| g | ⌀32 | Tri-clamp | Pressure relief valve |
| h | ⌀350 | | Flange Manhole |
| i | ⌀32 | Tri-clamp | CIP arm |
| j | ⌀32 | Tri-clamp | Pressure Gauge port |
| k | ⌀32 | Tri-clamp | Thermometer port |

KEGLAND

# N03. KL01694 400L Conical Fermenter (pressurisable, jacketed)



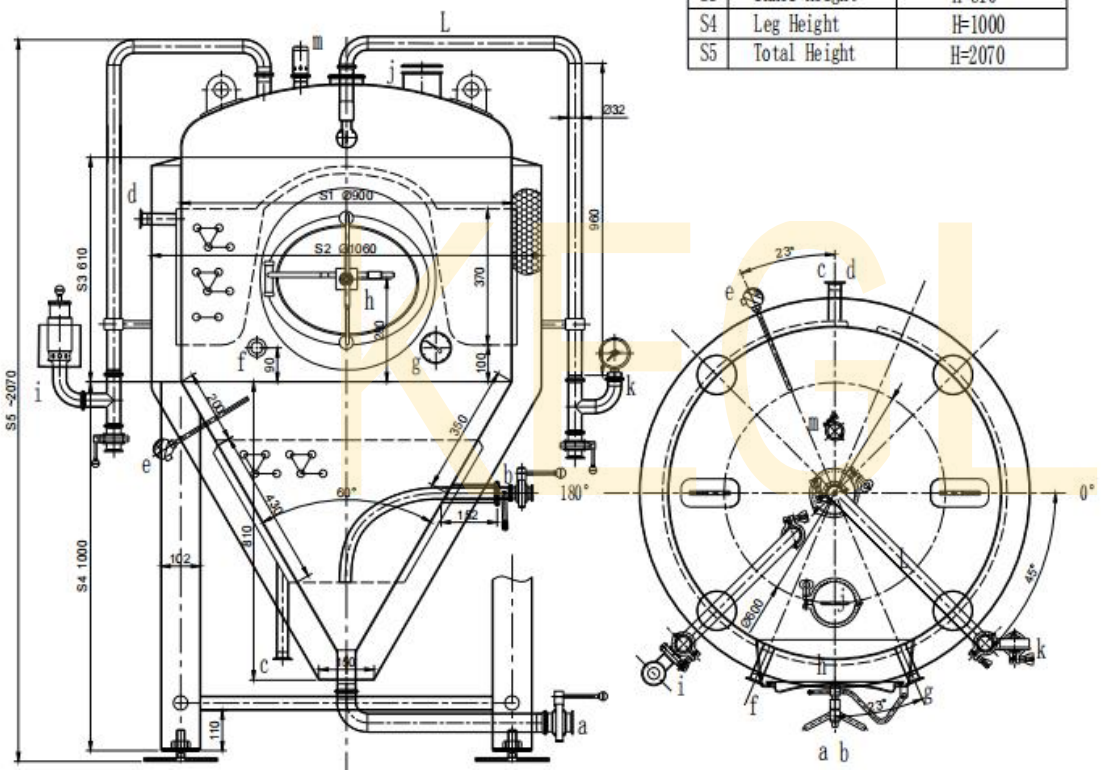




| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ø800 |
| S2 | Outer Diameter | ø960 |
| S3 | Inner Height | H=750 |
| S4 | Leg Height | H=882 |
| S5 | Total Height | H=2030 |

| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | L | 400 | |
| Total volume | L | 500 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 80 | |

| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ø38 | Tri-clamp | Discharge outlet |
| b | ø38 | Tri-clamp | Beer outlet |
| c | ø32 | Tri-clamp | Glycol water inlet |
| d | ø32 | Tri-clamp | Glycol water outlet |
| e | ø8 | | Thermowell |
| f | ø32 | Tri-clamp | Sampling Port |
| g | ø32 | Tri-clamp | Pressure relief valve |
| h | ø400 | | Flange Manhole |
| i | ø32 | Tri-clamp | CIP arm |
| j | ø32 | Tri-clamp | Pressure Gauge port |
| K | ø32 | Tri-clamp | Pressure relief valve |

# N04. KL01700 450L Conical Fermenter (pressurisable, jacketed)

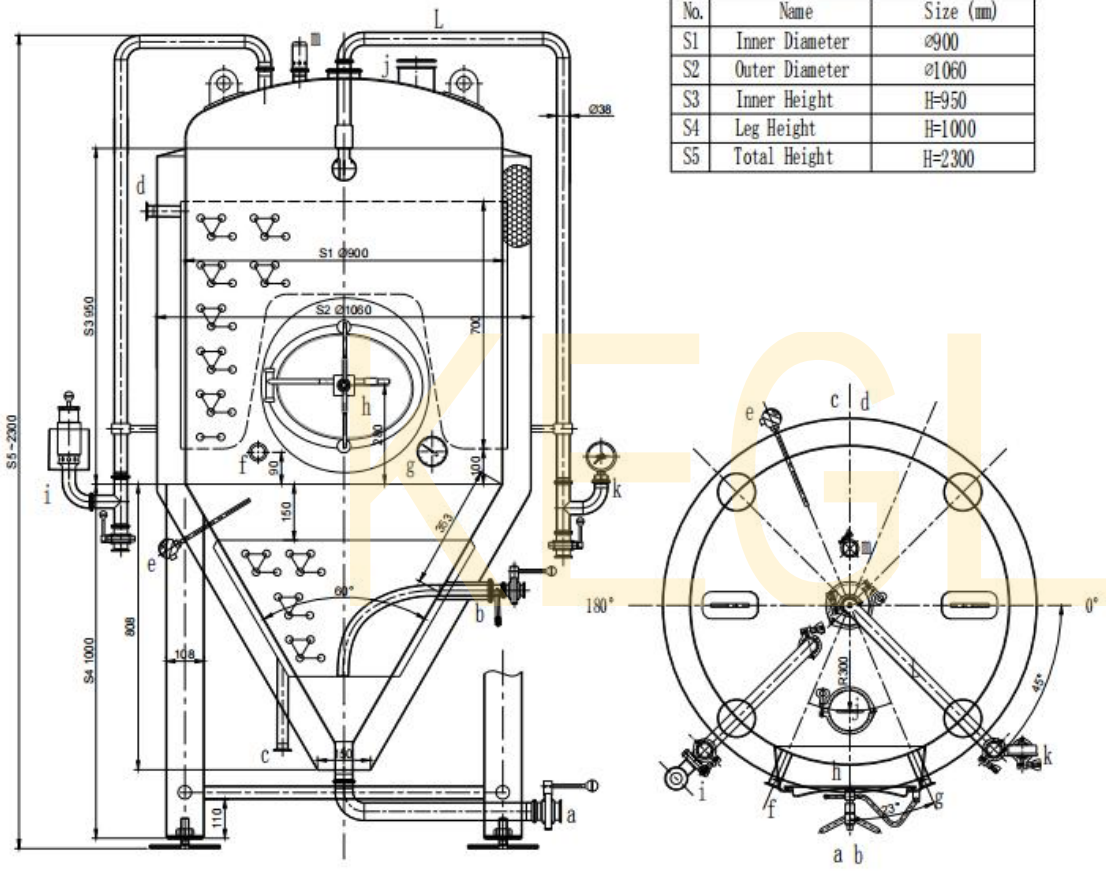



| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ⌀900 |
| S2 | Outer Diameter | ⌀1060 |
| S3 | Inner Height | H=610 |
| S4 | Leg Height | H=1000 |
| S5 | Total Height | H=2070 |

| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | L | 450 | |
| Total volume | L | 560 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 80 | |

| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ⌀51 | Tri-clamp | Discharge outlet |
| b | ⌀51 | Tri-clamp | Beer outlet |
| c | ⌀32 | Tri-clamp | Glycol water inlet |
| d | ⌀32 | Tri-clamp | Glycol water outlet |
| e | ⌀8 | | Thermowell |
| f | ⌀32 | Tri-clamp | Sampling Port |
| g | ⌀32 | Tri-clamp | Thermometer port |
| h | 430×330 | | Manhole |
| i | ⌀32 | Tri-clamp | Spunding valve port |
| j | ⌀108 | Tri-clamp | Dry Hopping port |
| K | ⌀32 | Tri-clamp | Pressure Gauge port |
| L | ⌀32 | Tri-clamp | CIP arm |
| m | ⌀32 | Tri-clamp | Safety valve port |

# N05. KL01717 600L Conical Fermenter (pressurisable, jacketed)



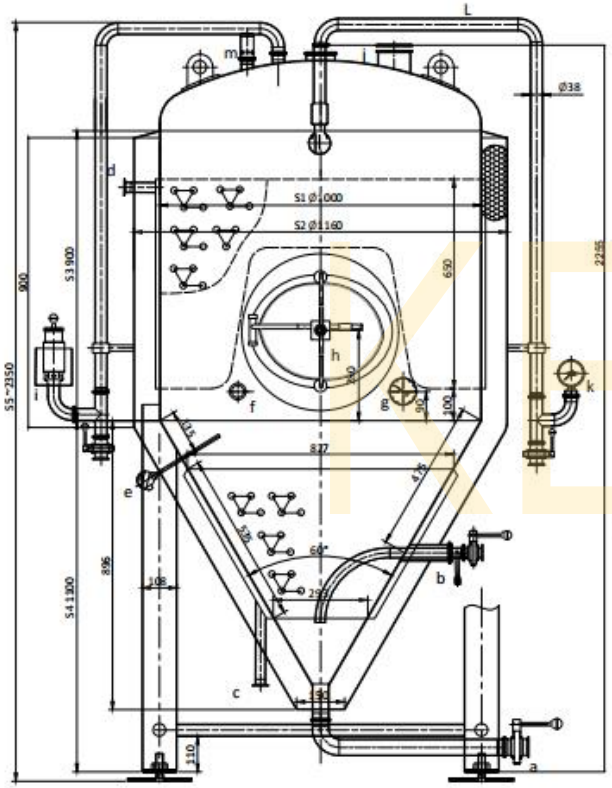

| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ø900 |
| S2 | Outer Diameter | ø1060 |
| S3 | Inner Height | H=950 |
| S4 | Leg Height | H=1000 |
| S5 | Total Height | H=2300 |

| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | L | 600 | |
| Total volume | L | 750 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 80 | |

| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ø51 | Tri-clamp | Discharge outlet |
| b | ø51 | Tri-clamp | Beer outlet |
| c | ø32 | Tri-clamp | Glycol water inlet |
| d | ø32 | Tri-clamp | Glycol water outlet |
| e | ø8 | | Thermowell |
| f | ø32 | Tri-clamp | Sampling Port |
| g | ø32 | Tri-clamp | Thermometer port |
| h | 430×330 | | Manhole |
| i | ø38 | Tri-clamp | Spunding valve port |
| j | ø108 | Tri-clamp | Dry Hopping port |
| K | ø38 | Tri-clamp | Pressure Gauge port |
| L | ø38 | Tri-clamp | CIP arm |
| m | ø38 | Tri-clamp | Safety valve port |

KEGLAND

# N06. KL01724 800L Conical Fermenter (pressurisable, jacketed)



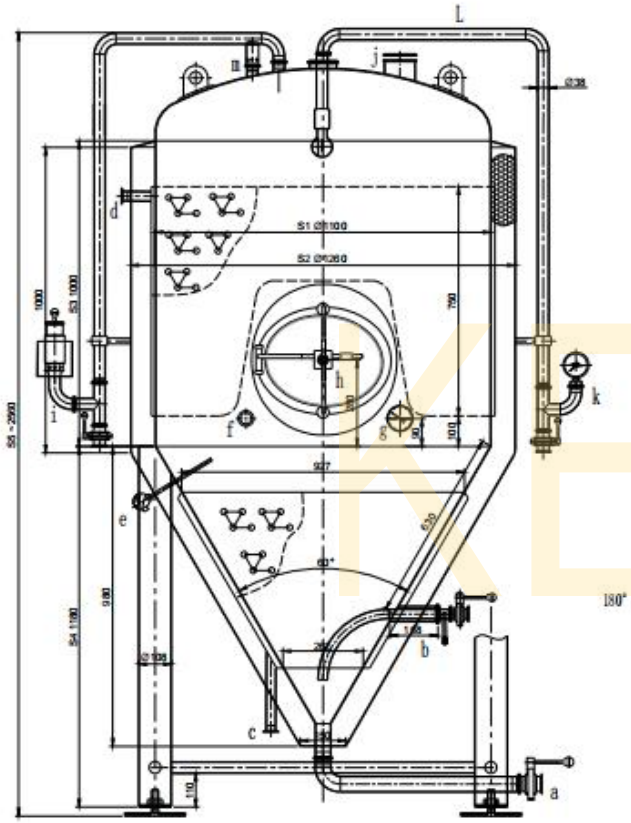

| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | Ø1000 |
| S2 | Outer Diameter | Ø1160 |
| S3 | Inner Height | H=900 |
| S4 | Leg Height | H=1100 |
| S5 | Total Height | H=2350 |

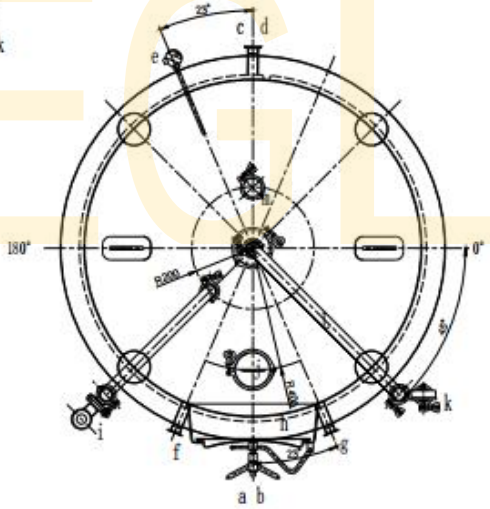
| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | L | 800 | |
| Total volume | L | 950 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 80 | |

| Pipe / Port | | | | |
|---|---|---|---|---|
| Mark | Size | Face | | Description |
| | | Size | Type | |
| a | Ø51 | 2" | Tri-clamp | Discharge outlet |
| b | Ø51 | 2" | Tri-clamp | Beer outlet |
| c | Ø32 | 1.5" | Tri-clamp | Glycol water inlet |
| d | Ø32 | 1.5" | Tri-clamp | Glycol water outlet |
| e | Ø8 | | | Thermowell |
| f | Ø32 | 1.5" | Tri-clamp | Sampling Port |
| g | Ø32 | 1.5" | Tri-clamp | Thermometer port |
| h | 430×330 | | | Manhole |
| i | Ø38 | 1.5" | Tri-clamp | Spunding valve port |
| j | Ø108 | 4-1/4" | Tri-clamp | Dry Hopping port |
| K | Ø38 | 1.5" | Tri-clamp | Pressure Gauge port |
| L | Ø38 | 1.5" | Tri-clamp | CIP arm |
| m | Ø38 | 1.5" | Tri-clamp | Safety valve port |

KEGLAND

# N07. KL01731 1000L Conical Fermenter (pressurisable, jacketed)



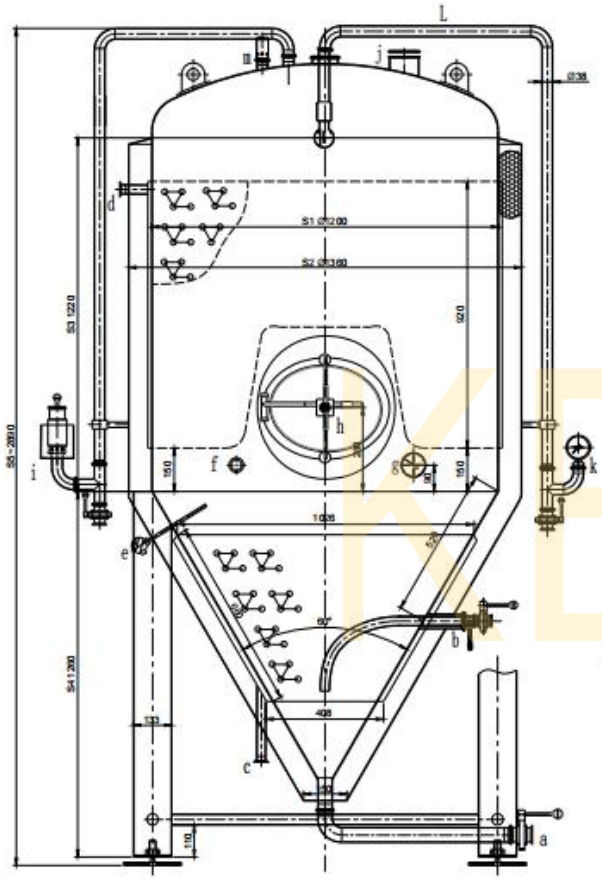

| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ø1100 |
| S2 | Outer Diameter | ø1260 |
| S3 | Inner Height | H=1000 |
| S4 | Leg Height | H=1180 |
| S5 | Total Height | H=2560 |

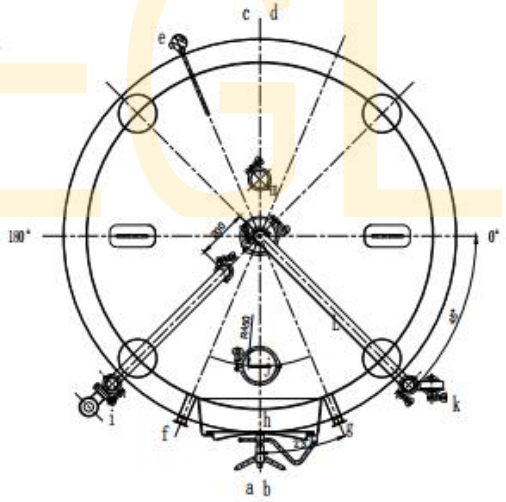
| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | L | 1000 | |
| Total volume | L | 1260 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 80 | |

| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ø51 | Tri-clamp | Discharge outlet |
| b | ø51 | Tri-clamp | Beer outlet |
| c | ø32 | Tri-clamp | Glycol water inlet |
| d | ø32 | Tri-clamp | Glycol water outlet |
| e | ø8 | | Thermowell |
| f | ø32 | Tri-clamp | Sampling Port |
| g | ø32 | Tri-clamp | Thermometer port |
| h | 430×330 | | Manhole |
| i | ø38 | Tri-clamp | Spunding valve port |
| j | ø108 | Tri-clamp | Dry Hopping port |
| K | ø38 | Tri-clamp | Pressure Gauge port |
| L | ø38 | Tri-clamp | CIP arm |
| m | ø38 | Tri-clamp | Safety valve port |

KEGLAND

# N08. KL01748 1500L Conical Fermenter (pressurisable, jacketed)





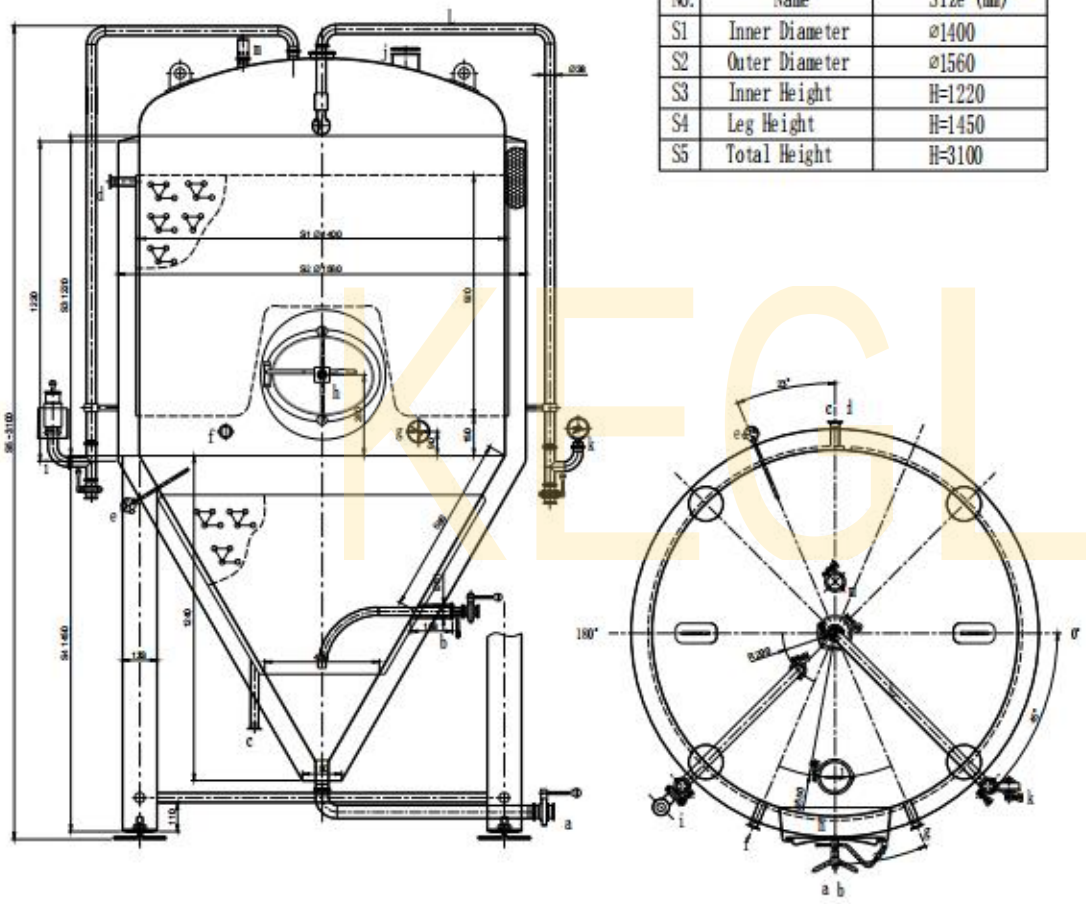
| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ø1200 |
| S2 | Outer Diameter | ø1360 |
| S3 | Inner Height | H=1220 |
| S4 | Leg Height | H=1260 |
| S5 | Total Height | H=2890 |

| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | L | 1500 | |
| Total volume | L | 1850 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 80 | |

| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ø51 | Tri-clamp | Discharge outlet |
| b | ø51 | Tri-clamp | Beer outlet |
| c | ø32 | Tri-clamp | Glycol water inlet |
| d | ø32 | Tri-clamp | Glycol water outlet |
| e | ø8 | | Thermowell |
| f | ø32 | Tri-clamp | Sampling Port |
| g | ø32 | Tri-clamp | Thermometer port |
| h | 430×330 | | Manhole |
| i | ø38 | Tri-clamp | Spunding valve port |
| j | ø108 | Tri-clamp | Dry Hopping port |
| K | ø38 | Tri-clamp | Pressure Gauge port |
| L | ø38 | Tri-clamp | CIP arm |
| m | ø38 | Tri-clamp | Safety valve port |

KEGLAND

# N09. KL01755 2000L Conical Fermenter (pressurisable, jacketed)



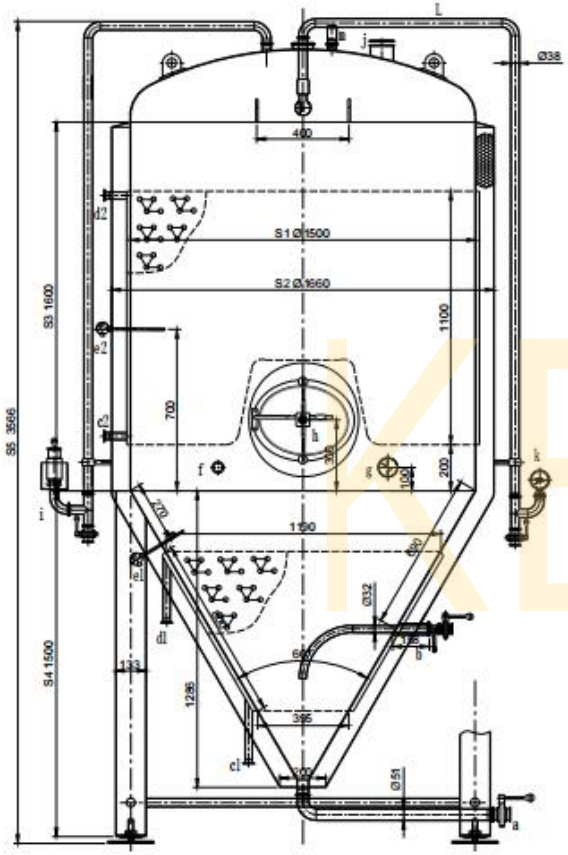
| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ø1400 |
| S2 | Outer Diameter | ø1560 |
| S3 | Inner Height | H=1220 |
| S4 | Leg Height | H=1450 |
| S5 | Total Height | H=3100 |

| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | L | 2000 | |
| Total volume | L | 2500 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 80 | |

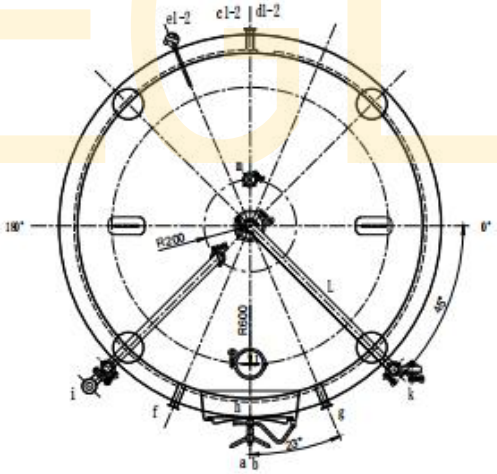
| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ø51 | Tri-clamp | Discharge outlet |
| b | ø51 | Tri-clamp | Beer outlet |
| c | ø32 | Tri-clamp | Glycol water inlet |
| d | ø32 | Tri-clamp | Glycol water outlet |
| e | ø8 | | Temperature probe |
| f | ø32 | Tri-clamp | Sampling Port |
| g | ø32 | Tri-clamp | Thermometer port |
| h | 430×330 | | Manhole |
| i | ø38 | Tri-clamp | Spunding valve port |
| j | ø108 | Tri-clamp | Dry Hopping port |
| K | ø38 | Tri-clamp | Pressure Gauge port |
| L | ø38 | Tri-clamp | CIP arm |
| m | ø38 | Tri-clamp | Safety valve port |

KEGLAND

# N010. KL01762 3000L Conical Fermenter (pressurisable, jacketed)



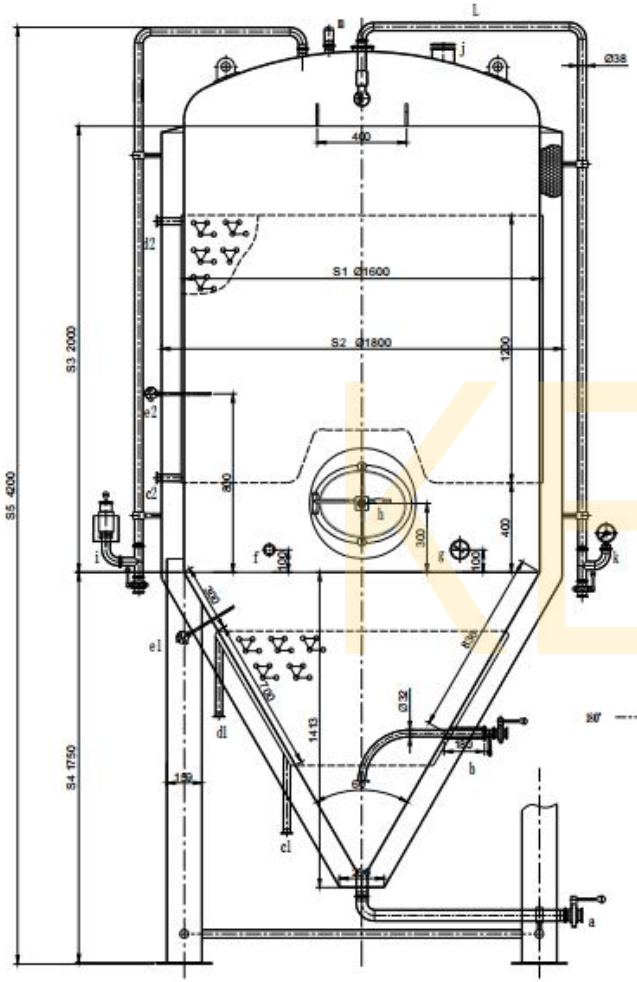

| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ø1500 |
| S2 | Outer Diameter | ø1660 |
| S3 | Inner Height | H=1600 |
| S4 | Leg Height | H=1500 |
| S5 | Total Height | H=3566 |

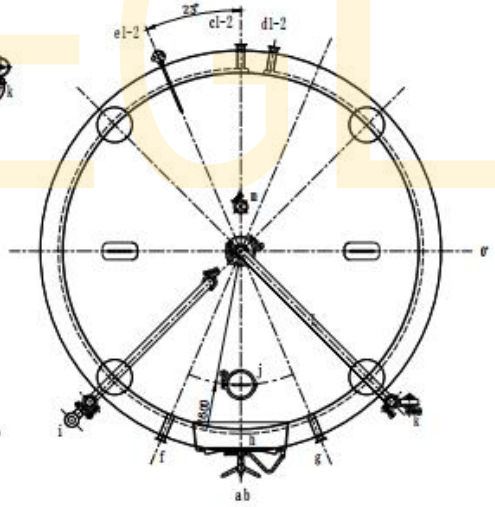



| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | L | 3000 | |
| Total volume | L | 3750 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 80 | |

| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ø51 | Tri-clamp | Discharge outlet |
| b | ø51 | Tri-clamp | Beer outlet |
| c1-2 | ø38 | Tri-clamp | Glycol water inlet |
| d1-2 | ø38 | Tri-clamp | Glycol water outlet |
| e1-2 | ø8 | | Thermowell |
| f | ø32 | Tri-clamp | Sampling Port |
| g | ø32 | Tri-clamp | Thermometer port |
| h | 430×330 | | Manhole |
| i | ø38 | Tri-clamp | Spunding valve port |
| j | ø108 | Tri-clamp | Dry Hopping port |
| K | ø38 | Tri-clamp | Pressure Gauge port |
| L | ø38 | Tri-clamp | CIP arm |
| m | ø38 | Tri-clamp | Safety valve port |

# N011. KL12317 4000L Conical Fermenter (pressurisable, jacketed)



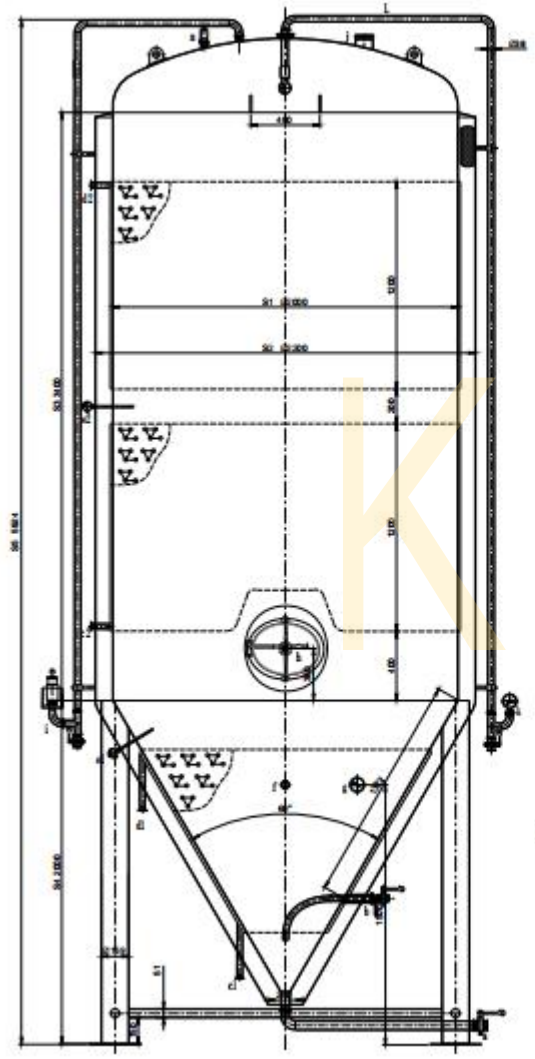



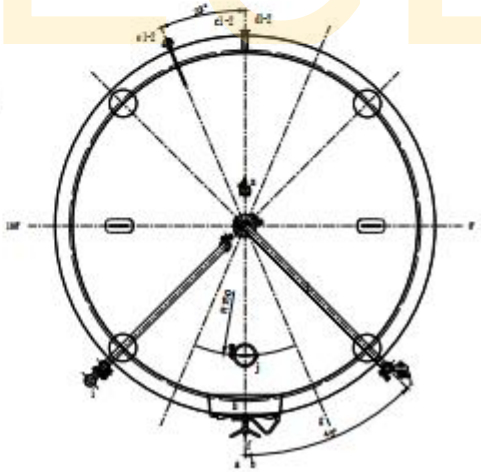

| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ø1600 |
| S2 | Outer Diameter | ø1800 |
| S3 | Inner Height | H=2000 |
| S4 | Leg Height | H=1750 |
| S5 | Total Height | H=4200 |

| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | L | 4000 | |
| Total volume | L | 5000 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 100 | |

| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ø51 | Tri-clamp | Discharge outlet |
| b | ø51 | Tri-clamp | Beer outlet |
| c1-2 | ø38 | Tri-clamp | Glycol water inlet |
| d1-2 | ø38 | Tri-clamp | Glycol water outlet |
| e1-2 | ø8 | | Thermowell |
| f | ø32 | Tri-clamp | Sampling Port |
| g | ø32 | Tri-clamp | Thermometer port |
| h | 430×330 | | Manhole |
| i | ø38 | Tri-clamp | Spunding valve port |
| j | ø108 | Tri-clamp | Dry Hopping port |
| K | ø38 | Tri-clamp | Pressure Gauge port |
| L | ø38 | Tri-clamp | CIP arm |
| m | ø38 | Tri-clamp | Safety valve port |

# N012. KL25140 10000L Conical Fermenter (pressurisable, jacketed)





| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ⌀2000 |
| S2 | Outer Diameter | ⌀2200 |
| S3 | Inner Height | H=3400 |
| S4 | Leg Height | H=2000 |
| S5 | Total Height | H=5924 |

| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | L | 10000 | |
| Total volume | L | 12500 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 100 | |

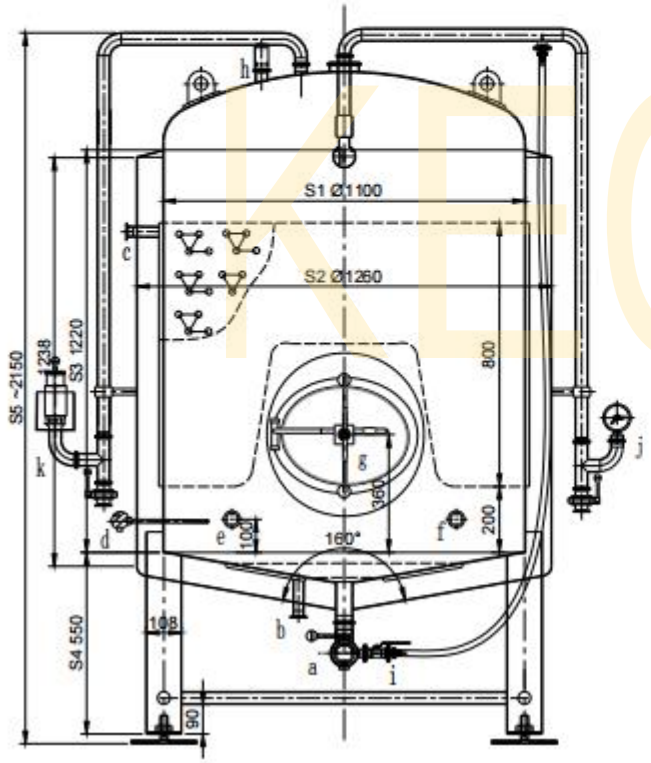
| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ⌀51 | Tri-clamp | Discharge outlet |
| b | ⌀51 | Tri-clamp | Beer outlet |
| c1-2 | ⌀32 | Tri-clamp | Glycol water inlet |
| d1-2 | ⌀32 | Tri-clamp | Glycol water outlet |
| e1-2 | ⌀8 | | Temperature probe |
| f | ⌀32 | Tri-clamp | Sampling Port |
| g | ⌀32 | Tri-clamp | Thermometer port |
| h | 430×330 | | Manhole |
| i | ⌀38 | Tri-clamp | Spunding valve port |
| j | ⌀108 | Tri-clamp | Dry Hopping port |
| K | ⌀38 | Tri-clamp | Pressure Gauge port |
| L | ⌀38 | Tri-clamp | CIP arm |
| m | ⌀38 | Tri-clamp | Safety valve port |

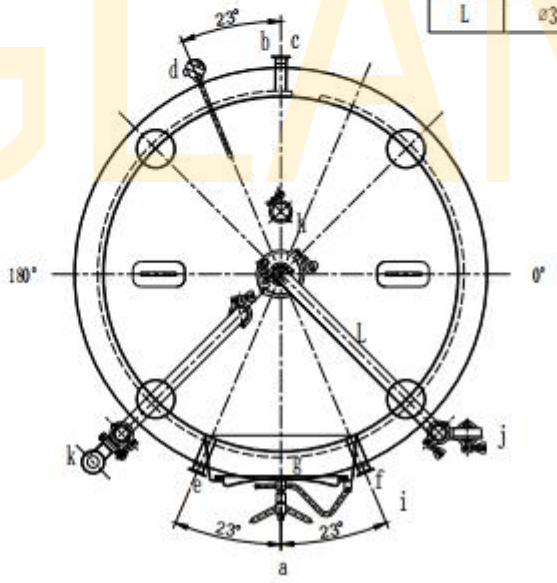
KEGLAND

# N013. KL20282 1000L Bright Tank (pressurisable, jacketed)

| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ø1100 |
| S2 | Outer Diameter | ø1260 |
| S3 | Inner Height | H=1220 |
| S4 | Leg Height | H=550 |
| S5 | Total Height | H=2150 |

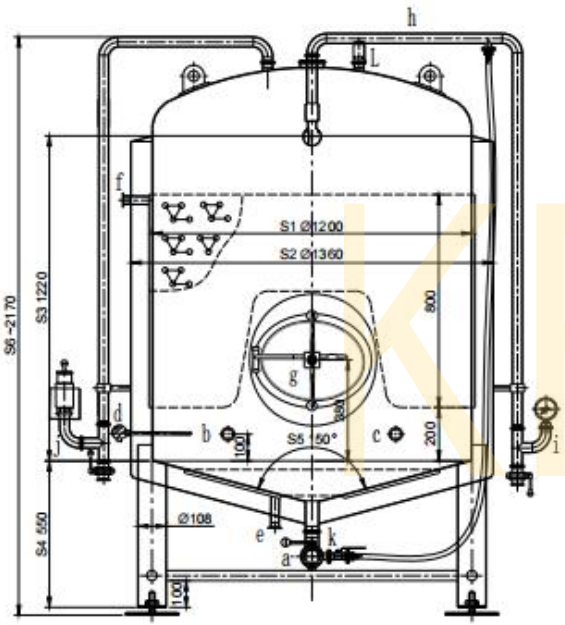
| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ø51 | Tri-clamp | Discharge/ outlet |
| b | ø32 | Tri-clamp | Glycol water inlet |
| c | ø32 | Tri-clamp | Glycol water outlet |
| d | ø8 | | Thermowell |
| e | ø32 | Tri-clamp | Sampling Port |
| f | ø32 | Tri-clamp | Carbonization Port |
| g | 430×330 | | Manhole |
| h | ø38 | Tri-clamp | Safety valve port |
| i | ø25 | | Liquid level meter |
| j | ø38 | Tri-clamp | Pressure Gauge port |
| k | ø38 | Tri-clamp | Spunding valve port |
| L | ø38 | Tri-clamp | CIP arm |



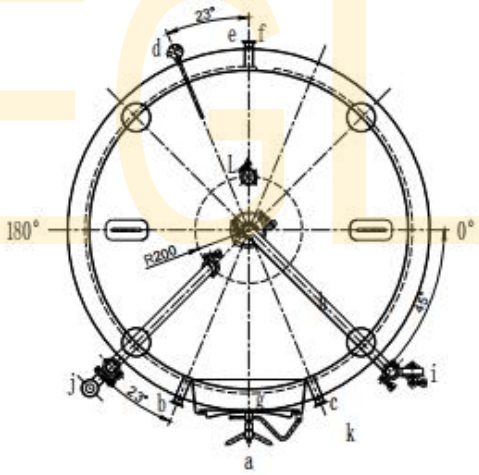




KEGLAND

# N014. KL01779 1200L Bright Tank (pressurisable, jacketed)



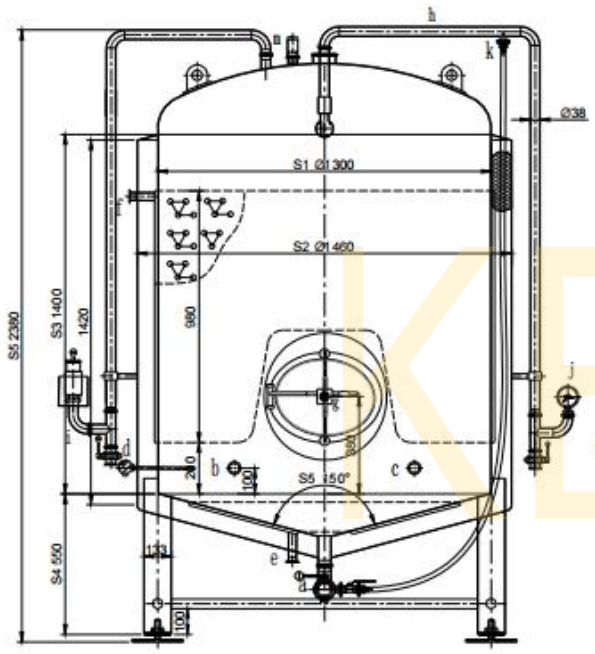

| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ø1200 |
| S2 | Outer Diameter | ø1360 |
| S3 | Inner Height | H=1220 |
| S4 | Leg Height | H=550 |
| S5 | Cone | 150° |
| S6 | Total Height | H=2170 |



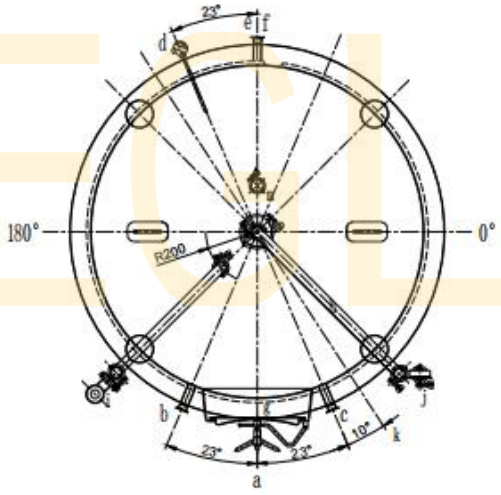

| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | L | 1200 | |
| Total volume | L | 1500 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 80 | |

| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ø51 | Tri-clamp | Discharge/beer outlet |
| b | ø32 | Tri-clamp | Sampling Port |
| c | ø32 | Tri-clamp | Carbonization Port |
| d | ø8 | | Thermowell |
| e | ø32 | Tri-clamp | Glycol water inlet |
| f | ø32 | Tri-clamp | Glycol water outlet |
| g | 430×330 | | Manhole |
| h | ø32 | Tri-clamp | CIP arm |
| i | ø32 | Tri-clamp | Pressure Gauge port |
| j | ø32 | Tri-clamp | Spunding valve port |
| k | ø25 | Tri-clamp | Liquid level meter |
| L | ø38 | Tri-clamp | Safety valve port |

# N015. KL23009 1500L Bright Tank (pressurisable, jacketed)



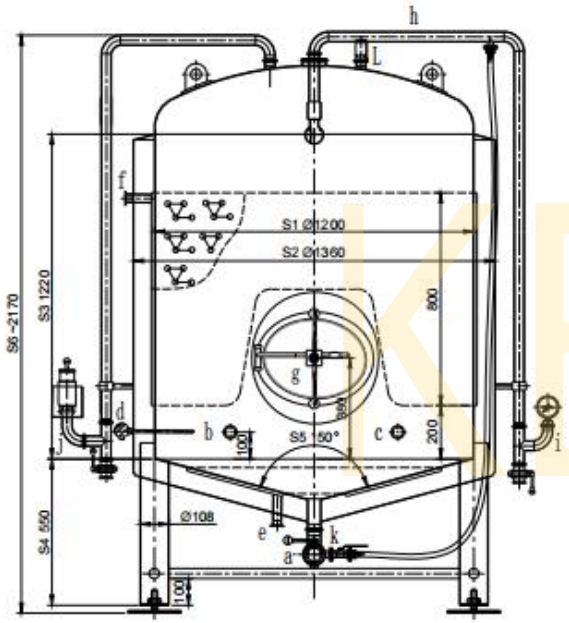

| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ø1300 |
| S2 | Outer Diameter | ø1460 |
| S3 | Inner Height | H=1400 |
| S4 | Leg Height | H=550 |
| S5 | Cone | 150° |
| S6 | Total Height | H=2380 |



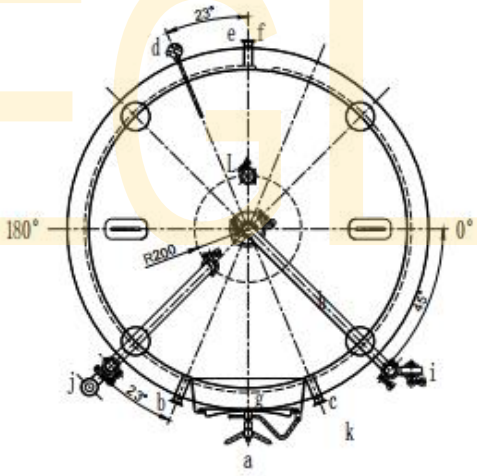

| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | L | 1500 | |
| Total volume | L | 1900 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 80 | |

| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ø51 | Tri-clamp | Discharge/beer outlet |
| b | ø32 | Tri-clamp | Sampling Port |
| c | ø32 | Tri-clamp | Carbonization Port |
| d | ø8 | | Temperature probe |
| e | ø32 | Tri-clamp | Glycol water inlet |
| f | ø32 | Tri-clamp | Glycol water outlet |
| g | 430×330 | | Manhole |
| h | ø38 | Tri-clamp | CIP arm |
| i | ø38 | Tri-clamp | Spunding valve port |
| j | ø38 | Tri-clamp | Pressure Gauge port |
| k | ø25 | Tri-clamp | Liquid level meter |
| m | ø38 | Tri-clamp | Safety valve port |

# N016. KL01786 10BBL Bright Tank (pressurisable, jacketed)




| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ø1200 |
| S2 | Outer Diameter | ø1360 |
| S3 | Inner Height | H=1220 |
| S4 | Leg Height | H=550 |
| S5 | Cone | 150° |
| S6 | Total Height | H=2170 |



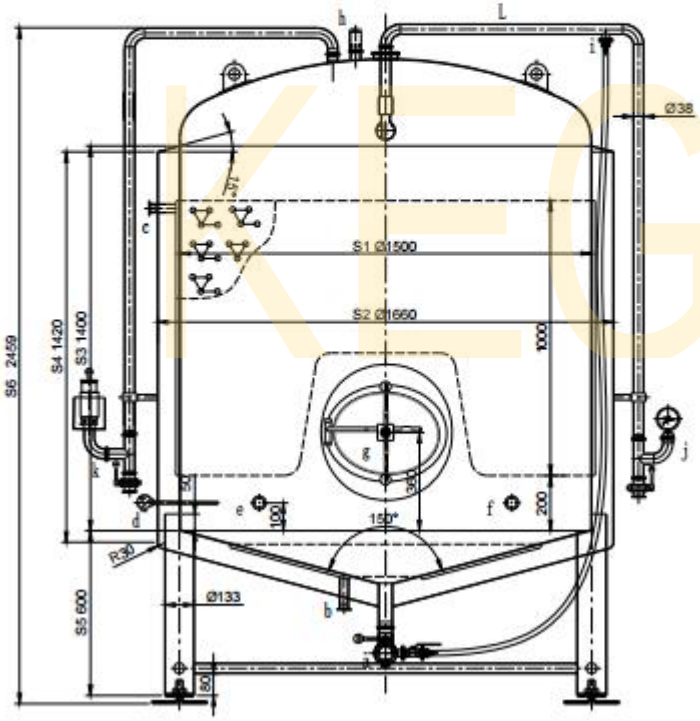

| Design parameter | | | |
|---|---|---|---|
| Parameter Name | | Container | Jacket |
| Working Pressure | MPa | 0.15 | 0.1 |
| Design/Test Pressure | MPa | 0.25 | 0.3 |
| Working Temperature | ℃ | -7-80℃ | |
| Design Temperature | ℃ | -10-100℃ | |
| Medium | | Beer | Glycol water |
| Material | SUS | 304 | 304 |
| Effective volume | BBL | 10 | |
| Total volume | BBL | 12.5 | |
| Insulation material | | PU | |
| Insulation thickness | mm | 80 | |

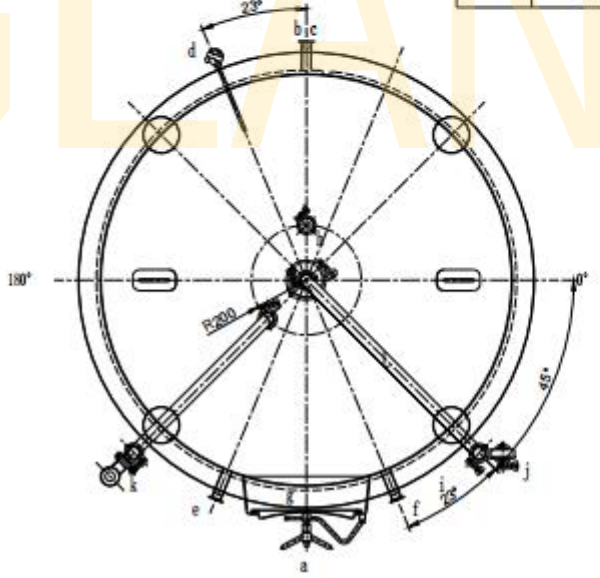
| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ø51 | Tri-clamp | Discharge/beer outlet |
| b | ø32 | Tri-clamp | Sampling Port |
| c | ø32 | Tri-clamp | Carbonization Port |
| d | ø8 | | Thermowell |
| e | ø32 | Tri-clamp | Glycol water inlet |
| f | ø32 | Tri-clamp | Glycol water outlet |
| g | 430×330 | | Manhole |
| h | ø32 | Tri-clamp | CIP arm |
| i | ø32 | Tri-clamp | Pressure Gauge port |
| j | ø32 | Tri-clamp | Spunding valve port |
| k | ø25 | Tri-clamp | Liquid level meter |
| L | ø38 | Tri-clamp | Safety valve port |

# N017. KL01793 2000L Bright Tank (pressurisable, jacketed)

| Key Size | | |
|---|---|---|
| No. | Name | Size (mm) |
| S1 | Inner Diameter | ø1500 |
| S2 | Outer Diameter | ø1660 |
| S3 | Inner Height | H=1400 |
| S4 | Outer Height | H=1420 |
| S5 | Leg Height | H=600 |
| S6 | Total Height | H=2459 |

| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ø51 | Tri-clamp | Discharge/ outlet |
| b | ø32 | Tri-clamp | Glycol water inlet |
| c | ø32 | Tri-clamp | Glycol water outlet |
| d | ø8 | | Thermowell |
| e | ø32 | Tri-clamp | Sampling Port |
| f | ø32 | Tri-clamp | Carbonization Port |
| g | 430×330 | | Manhole |
| h | ø38 | Tri-clamp | Safety valve port |
| i | ø25 | | Liquid level meter |
| j | ø38 | Tri-clamp | Pressure Gauge port |
| k | ø38 | Tri-clamp | Spunding valve port |
| L | ø38 | Tri-clamp | CIP arm |

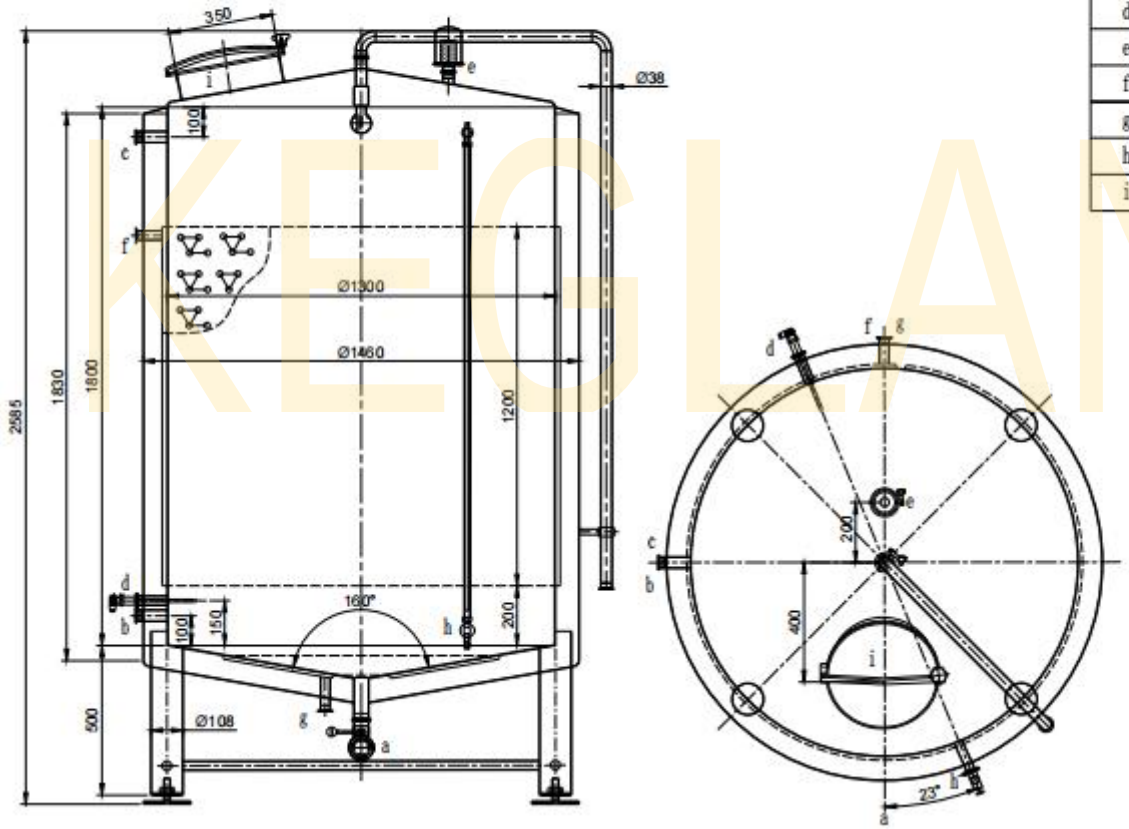



| | |
|---|---|
| Effective volume | 2000 L |
| Total volume | 2500 L |

KEGLAND

# N019. KL01809 2100L Hot Liquor Tank



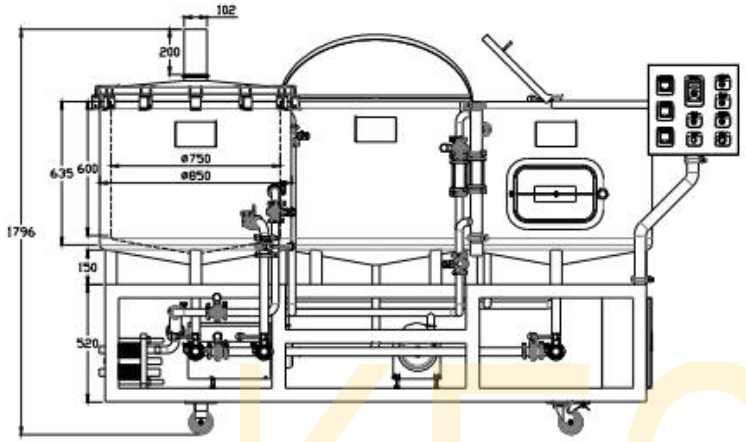

| Pipe / Port | | | |
|---|---|---|---|
| Mark | Size | Face type | Description |
| a | ø51 | Tri-clamp | Discharge outlet |
| b | ø38 | Tri-clamp | Hot water outlet |
| c | ø38 | Tri-clamp | Hot water inlet |
| d | ø25 | Tri-clamp | Thermowell |
| e | ø38 | Tri-clamp | Vent port |
| f | ø32 | Tri-clamp | Steam inlet |
| g | ø32 | Tri-clamp | Steam outlet |
| h | ø25 | Tri-clamp | Level indicator |
| i | ø350 | | Man hole |

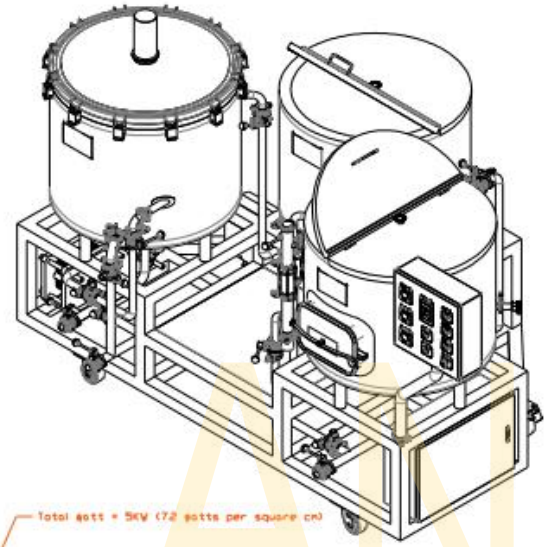
Total volume : 2500 L

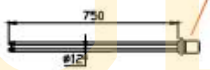
Net volume : 2100 L

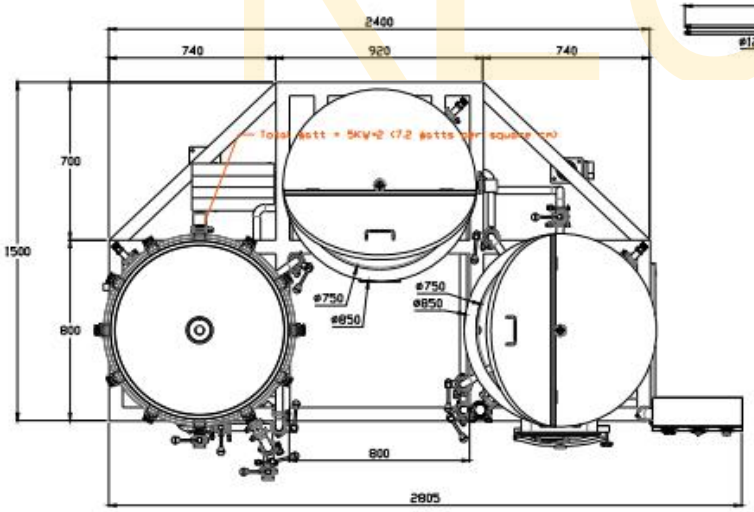
KEGLAND

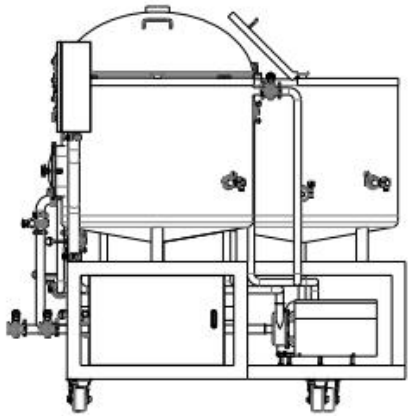
# N020. KL22590 BrewZilla 200L





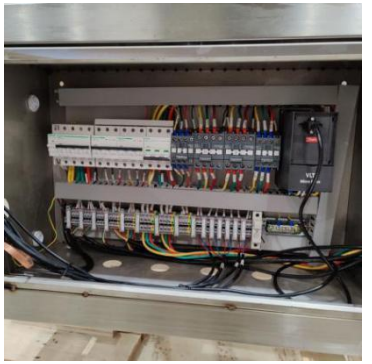



KEGLAND

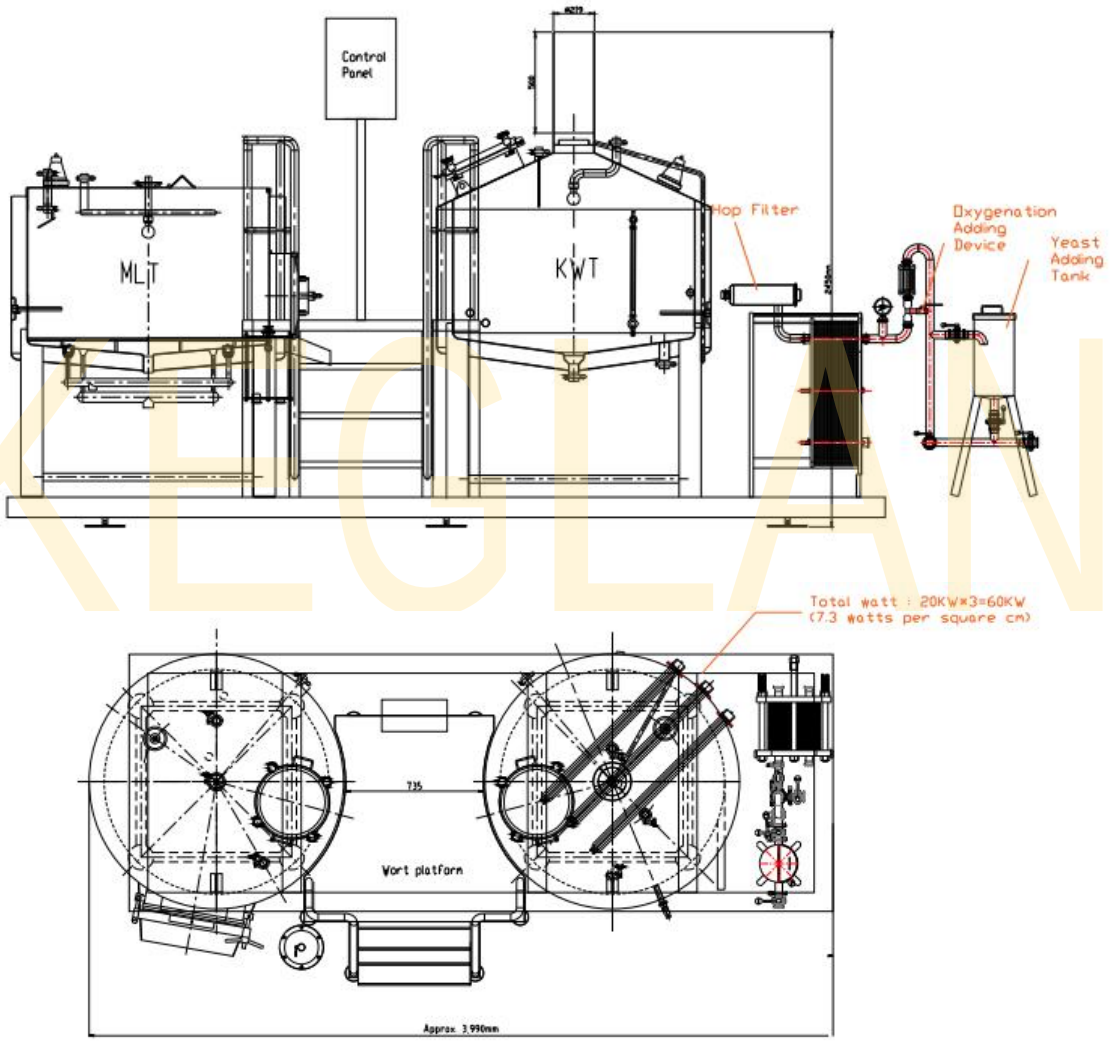
- This 200L brewery has been designed for micro-breweries and brewpubs that want power, control and consistency. This very capable 3 vessel system will enable you to brew a large range of beer styles with high repeatability.
- The BrewZilla 200L - 3 Vessel Brewery is a premium brewery that comes fully inclusive with pumps, plate chiller, controllers and internal plumbing.
- Unlike other brewery types that are made from repurposed cooking pots this 200L system has been purpose built with cone shaped tanks so they drain out completely, work well with CIP cleaning and improve efficiencies in the brewhouse.
- The control panel on the brewery gives you a high level of accurate temperature control so you can hit mash temperatures exactly and achieve extreme brewing consistency.
- The mash tun door makes it very easy to clean out the mash tun directly into a wheelbarrow or waste bin.
- The low watt density elements will enable you to brew even very high gravity beers without the risk of scorching.
- The included plate chiller is one that can be disassembled for easy and thorough cleaning and comes included in the package.
- The pump is a high chemically resistant pump that is not only suitable for pumping boiling hot wort at high duty cycle but also for pumping strong acids and caustic substances that are regularly used in the brewing industry.
- We have also designed the kettle with a 4inch tri-clover chimney. This enables you to fit the 4inch range of bubble capper pot and reflux stills that we have available.
- So if you are looking for a very capable, powerful and professionally built brewery forget about the other toys that you see out there and get the BrewZilla 200L.

KEGLAND



KEGLAND

# N021. KL13444 600L (6HL) Brewhouse




KEGLAND

- The 6HL (600 Litre) system is the logical choice system designed specically for small to medium sized micro-breweries that want to produce on a commercial scale with a relatively compact footprint and have the flexibility to brew a large range of styles.

## Related Accessories

Sampling Valve

Sampling Valve
(Optional)

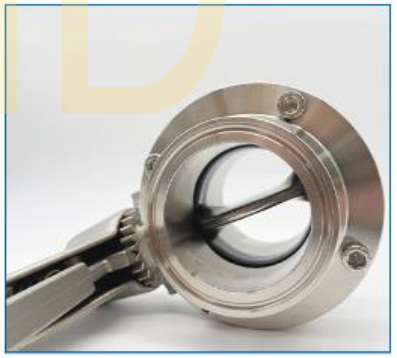
Sampling Valve
(Optional)

Sampling Coil
(Optional)

Pull Lock Butterfly Valve
(Φ38)

Pull Lock Butterfly Valve
(Φ51)

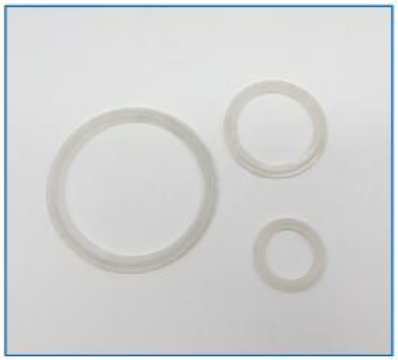
Squeenze Butterfly Valve
(Φ38)



Squeenze Butterfly Valve
(Φ51)

KEGLAND

Clamp



EPDM Gasket

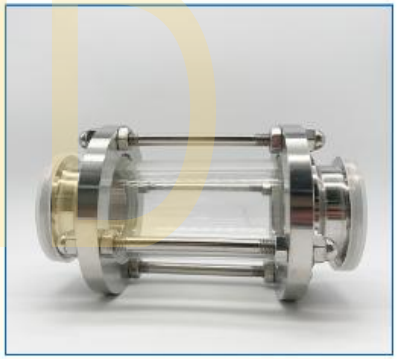
Gate Valve

Internal/External Calandria

Spray Flow Loop

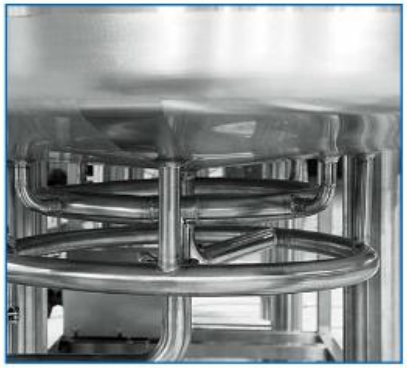
360° Coverage Spraying Ball

Y Type Hops Filter
(≤200L)



Pipeline Sight Glass

KEGLAND

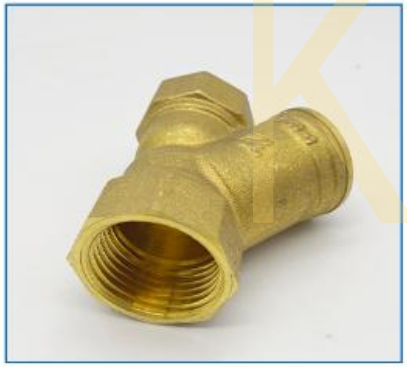


Wort Collect Ring

Solenoid Valve

Wort Pump

Pump Seal



Ice Water Pipe Filter

Solenoid Valve

Ball Valve

Glycol Water Pump

KEGLAND

Diaphragm-seal Gauge

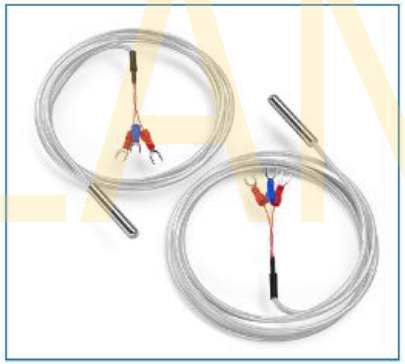
Spunding Valve (Optional)

Spunding Valve (Optional)

Flow Meter (Optional)

Breather Valve

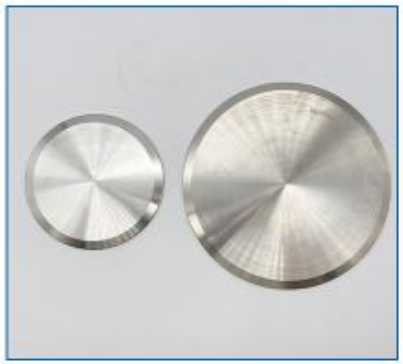
Steam Pressure Gauge



PT100 Temperature Sensor

Rotating Racking Arm

KEGLAND

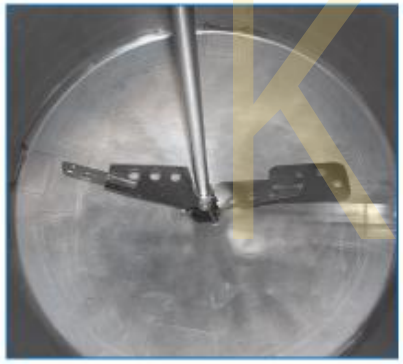


Sanitary Cap

Wheel

Wheel With Shaft

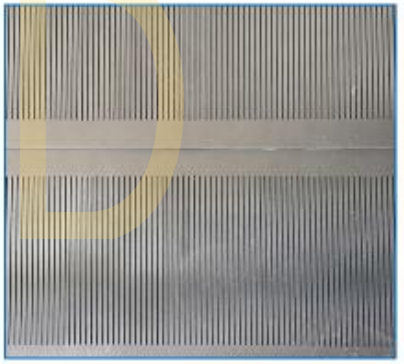
Stainless Steel Keg



Multihole Agitator With VFD

Raker

Powerful Rake With Dozer



Sieve

KEGLAND

Relay

Skidproof Working Platform

Glass Manhole

Pneumatic Sanitary Valve

KEGLAND

**KL15523** FC NUKATAP
**KL19989** 1.5 inch Tri-Clover Beer Shank Sampling Valve/Tap

**Thank you for your time!Any questions feel easy to contact us!**