



Fermenter

Precise temperature control and process control

Easy to clean and sanitary

Easy setting with touch panel





Simple structure
with stirring blades inside the tank

All stainless steel
for easy cleaning and sanitary

Temperature control adopts a jacket method
using cooling water and cools on the tank wall

Heater can be heated by the bottom heater
for accurate temperature control
and reliable fermentation



Work process can be easily changed
with one touch by adopting a touch panel

There is a lever at the discharge port,
and taking out is easy with one touch



specification

Fermenter capacity	100 ℓ	260 ℓ	500 ℓ
Size	W: 760 mm	W: 923 mm	W: 1,981 mm
	D: 1,182 mm	D: 1,460 mm	D: 1,671 mm
	H: 1,587 mm	H: 1,800 mm	H: 1,553 mm
Power supply	3φ AC200V 20A		

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●Product specifications and appearance are subject to change without notice for improvement
●The contents of this catalog are as of April 2020