FIC BEER TANKS











Intirely in stainless steel, insulated with high density PU injected foam, with the highest quality level of surface smothness and the lowest roughness in order to grant the top hygenic standard to preserve the beer quality and the desired flavour and taste.

Cooling is achieved thanks to the laser welded jacket Trapcold®, an exclusive system that gives the optimal cooling medium distribution and ensures a uniform temperature profile over the cooling surface. Insulation can cover up to 100% of the tank so no risk of condensation on the outside surface or thermal bridge with energy losses.

Great care for details results in the top quality level as far as optical and haestetic issues are involved, so the tanks can be displayed not just in the cellars, but also directly to the pubblic view giving a plus to the craft beer installation.

The tanks can be equipped with all the kind of instruments to allow the brew master a complete and constant control during fermentation steps as well storage and dispensing.

The tanks are produced in the FIC factory located in the Italian central Alps.

The pressure tanks are CE marked as per P.E.D. (2014/68/UE PED).

FERMENTERS

ZKT – CYLINDRO CONICAL TANKS

Available up to 100HL - 60° conical bottom - adjustable feet.





Open fermenters for atmospherical conditions from 5 up to 40HL.









STORAGE AND DISPENSING TANKS

Available up to 120HL torospherical heads - adjustable feet.

















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