

CFSCT1-1xFMT-SLP-100H Complete fermentation-maturation set with 1x FMT-SLP-100H, direct cooling



Price: 4812€ excluding tax

SKU: CFSCT1-1xFMT-SLP-100H

Product Categories: [CT1CCT-SLP One cooler to one tank \(non-insulated, 1.2 bar max\)](#)

Product Page:

<http://eshop.czechminibreweries.com/product/cfsct1-1xfmt-slp-100h/>

Product Summary

The complete beer fermentation-maturation set. This set CFSCT1-1xFMT-SLP-100H includes all equipment necessary for professional production of beer using the low-pressure fermentation and maturation of wort using the fermentation and maturation process in cylindrically-conical fermenters. This set is also designed for fermentation and maturation of cider from fruit or carbonized wine.

The set CFST1-1xFMT-SLP-100H consists of :

1 pc of [simplified non-insulated cylindrical tank 100 liters](#) (total capacity 120 liters) with one cooling zone - adjustable pressure from 0 to 1.2 bar

- the low-pressure vessel for fermentation and maturation of beer (cider, wine)
- Compact water chiller with two digital temperature regulators, two temperature sensors, pump, cooler and heater. - Hoses and fittings to connection between cooler and tank. - Installation manual

Main advantage of this assembly kit

You can assembly all equipment for both fermentation and maturation of beer yourself without expensive specialists - brewery-building team, electrician specialist, refrigeration technician specialists etc. Save your money and time. Buy the fermentation-maturation set, connect easy all components each other using a user manual and produce your own beer the same day.

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Technical parameters

I. [Cylindrical fermentation-maturation tank](#)]



Typical equipment of the Cylindrical fermentaton-maturation tank
simplified FMT-SLP-100H]

FMT-SLP-100H is the simplified non-pressure Cylindrical fermentation tank with usable volume 100 liters and total volume 120 liters for fermentation (it is not suitable for maturation under pression, storage, filtering, bottling, filling into kegs) of beer, cider, wine and other beverages. Made of stainless food steel DIN 1.4301 (AISI 304). Maximal pressure 0 bar, non-insulated, with water (or glycol) cooling channels.

- Clear beer tap, 3/4" female connector - Main tap 3/4" female connector - Double jacket 2 x 1" male connector - With cooling jacket - Lid with hole for fermentation lock - NW10 nozzle with blind cap for thermal detector shead ...

[more about the cylindrical-conical tank FMT-SNP-100](#) II. [Water cooler](#)] Technical

parameters :

Cooling power 1200 W

Heating power 2000 W

Refrigerant ... R134A

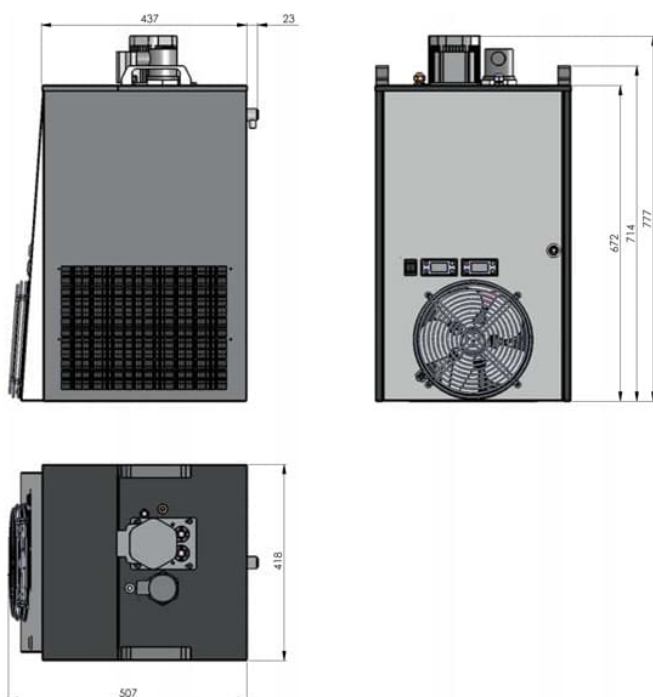
Electrical connection ... 220-240V/ 50Hz

Consumption ... 1035W

Weight ... 52.0 Kg

Pump displacement ... 12.0 m

Dimensions :



[... more about the glycol cooler](#) III. Temperature measuring and control system

The measuring and control system for temperature regulation in tank is built-in the cooler.

The machine is fitted with two digital thermostats. The first thermostat allows to control the temperature in a water bath. The second thermostat is connected to an external sensor and is used to adjust the temperature in the tank with beverage.

When the temperature changes, the circulation pump will automatically start. After reaching the desired temperature, the circulation pump automatically shuts off .

Chilled or heated water is then pumped into the heat exchanger.



Easy digital temperature control :

1. Switch (Off / Cooling / Heating)
2. Cooler - heater regulation
3. Tank temperature regulation

Product Gallery



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