



**FERMENTERS**

**AZZINI**

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## ■ GENERAL FEATURES.

These Azzini fermenters are made in cold-rolled AISI 304 stainless steel. All welding is executed using automatic TIG welding processes.

Outer surface satin finishing: after careful preparation of all the welds concerned (and relative grinding), three different passes are made with 60-, 100- and 150-grain abrasive belts.

Final satin finishing is executed with 220-grain medium taicron wheels.

Inner surface satin finishing: after careful preparation of all the welds concerned (and relative grinding), three different passes are made with 100-, 150- and 200-grain abrasive belts, the latter with polishing paste. Final polishing is effected with flannel cloth belts and 320-grain polishing paste.

All fermenters are supplied cold-rolled AISI 304 stainless steel cooling liners, consisting of a specially wrinkled sheet overlapping a cylindrical spot-welded sheet. In this way, cooling liquid ducts are created with a resulting increase in the heat exchange coefficient at low levels of pressure drop. The MF-C model is, in addition, equipped with a heating liner applied to the conical base.

The MF-B model is equipped with a "barbotage" heating coil, made in AISI 304 stainless steel. This specially drilled coil heats a water chamber positioned under the convex conical base by means of steam flooding. This system permits water bath heating of the product in contact with the base and prevents the same product from undergoing heat shock. In addition, all models are equipped with a slow motor-stirrer positioned on the lid perpendicularly to the generator.

Heat insulation of the shell and the conical base is carried out with fibre glass panels treated with thermosetting resins measuring 60 mm in thickness.

The insulation-protected outer coating is in totally welded AISI 304 stainless steel, thus producing perfectly airtight tanks.

The special casing technique allows for expansion caused by local temperatures. The outer coating combines aesthetics with mechanical performance, is easily washable and highly shock-resistant.



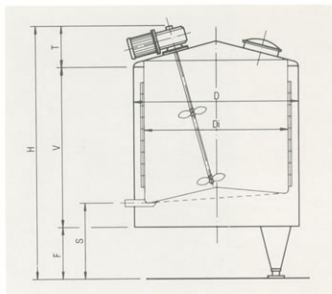
■ Special fermenter.



■ On specific demand fermenter.

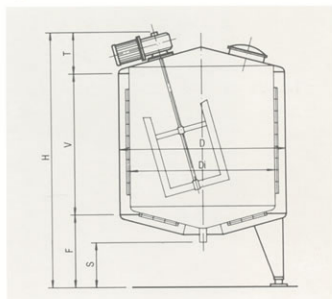
## AZZ/MF-N TYPE

TYPE	Di	D	S	V	F	T	H	Weight with stirrer
MF - N 500	1020	1140	700	900	660	315	1875	Kg 390
MF - N 800	1080	1200	700	1150	660	325	2135	Kg 445
MF - N 1000	1250	1370	700	1150	660	345	2155	Kg 520
MF - N 1500	1250	1370	700	1650	660	345	2655	Kg 600
MF - N 2000	1450	1570	700	1650	660	400	2710	Kg 745
MF - N 2800	1590	1710	700	1650	660	420	2730	Kg 855
MF - N 3000	1590	1710	700	1850	660	420	2930	Kg 900



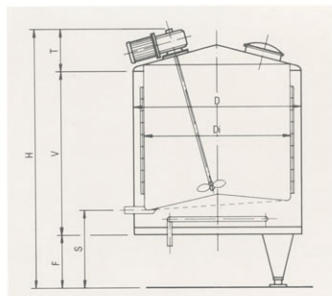
## AZZ/MF-C TYPE

TYPE	Di	D	S	V	F	T	H	Weight with stirrer
MF - C 500	1020	1140	700	750	885	315	1850	Kg 355
MF - C 800	1020	1140	700	1000	885	315	2200	Kg 415
MF - C 1000	1150	1270	700	1000	900	330	2230	Kg 460
MF - C 1500	1150	1270	700	1500	900	330	2730	Kg 540
MF - C 2000	1300	1420	700	1500	920	380	2800	Kg 650
MF - C 2800	1450	1570	700	1500	940	400	2840	Kg 750
MF - C 3000	1590	1710	700	1500	960	420	2880	Kg 820



## AZZ/MF-B TYPE

TYPE	Di	D	S	V	F	T	H	Weight with stirrer
MF - B 500	1020	1140	700	900	660	315	1875	Kg 390
MF - B 800	1080	1200	700	1150	660	325	2135	Kg 445
MF - B 1000	1250	1370	700	1150	660	345	2155	Kg 520
MF - B 1500	1250	1370	700	1650	660	345	2655	Kg 600
MF - B 2000	1450	1570	700	1650	660	400	2710	Kg 745
MF - B 2800	1590	1710	700	1650	660	420	2730	Kg 855
MF - B 3000	1590	1710	700	1850	660	420	2930	Kg 900



■ The above measurements are indicative.

■ Fermenter diagrams.



■ Fermenter group.



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This publication is intended as a general guide to Azzini products and services. More detailed information may be obtained - without obligation - from the Azzini research and project centre tel. 0374-343952 - Telefax 0374-343505.