



C1 Processing Tank Datasheet

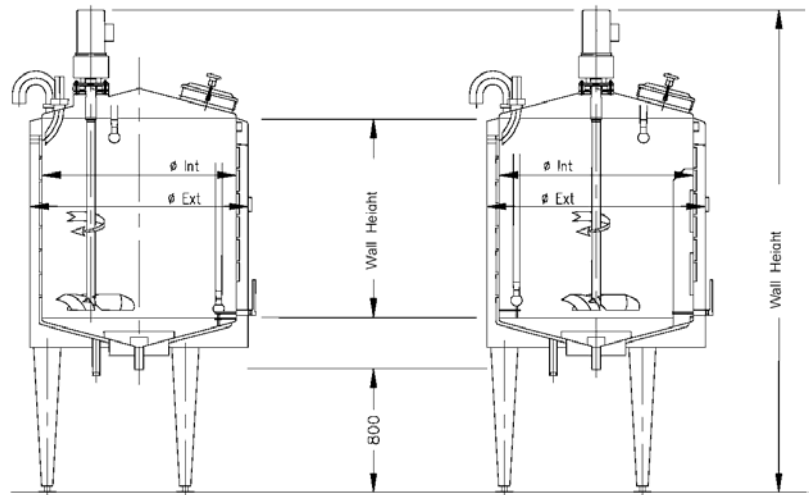
High quality hygienic, Processing Tanks mounted on legs in capacities from 160 to 6,000 litres.

Introduction

The C1 range of hygienic, processing tanks are a range of economically priced, top quality tanks used for processing requirements in the Food, Dairy, Brewery, Pharmaceutical, Healthcare and associated industries. They are supplied with CIP equipment and are designed to ensure total cleanability.



Tank Drawing



Features

- Fully drainable, crevice free design
- 304 or 316 Stainless Steel manufacture
- 15° conical cover
- Stainless steel legs, adjustable feet and floor plates
- Product contact welds are ground and polished
- Internal surfaces finish: $Ra \leq 0,8 \mu m$ (280 grit)
- Brushed external welds
- Machine polished externals, circa 120 grit
- Optional Insulation

Dimensional Chart

Code Type	Nominal Volume (l)	Working Volume (l)	I.D. (mm)	O.D. (mm)	Wall Height (mm)	Overall Height (mm)
00	160	200	631	770	615	2 120
01	200	244	631	770	750	2 250
02	300	380	792	930	730	2 280
03	400	460	792	930	880	2 430
04	600	700	951	1 086	925	2 470
05	800	1 010	1 111	1 246	1 000	2 650
06	1 000	1 156	1 111	1 246	1 140	2 750
07	1 200	1 360	1 153	1 288	1 250	2 950
08	1 500	1 625	1 153	1 288	1 500	3 200
09	2 000	2 370	1 390	1 524	1 500	3 250
10	2 500	2 755	1 390	1 524	1 750	3 500
11	3 000	3 130	1 390	1 524	2 000	3 700
12	4 000	4 125	1 590	1 730	2 000	3 800
13	5 000	5 800	1 590	1 730	2 500	4 500
14	6 000	6 130	1 590	1 730	3 000	5 000

Example Processes

- Heat exchange processes by forced circulation of steam, chilled, cold or hot water : pasteurisation, mixing, standardisation, melting...
- MILK INDUSTRIES : yoghurts, milk, melted butter, curd cheese, ice cream mix...
- FOOD INDUSTRIES : sweets, biscuits, chocolates...