How to safeguard consistently high brewing quality

Don’t you agree that for your beer
the best tanks are just about good
enough? That’s what we think. We
believe your beers deserve to be
treated with the utmost care, not just
in the brewhouse. They need ideal
conditions when fermenting and in
storage too.
Only in pressurised tanks and storage
tanks with high-grade surface finish-
es and weld seams, backed by an effi-
cient cooling concept, can your beers
ferment and mature in peace.
STEINECKER fermentation and stor-
age tanks provide exactly those
assured conditions. They are tailored
to the diversity of types and the spe-
cific system of fermentation paramet-
er control operated by your brewery.
Manufactured in-house, at com-
pany-owned production facilities, or
depending on size also fabricated
on-site in accordance with interna-
tional standards, the tanks assure
consistently high brewing quality.
What do tanks have to do during fermentation?

**Design parameters**

When planning tanks, the headspace and cooling of the green beer are the key factors in assuring safe, rapid fermentation. The fermentation control process must take into account the controlled production and de-composition of fermentation by-products as well as allowing for rapid yeast sedimentation and the subsequent maturation phase.

**Cooling is vital**

The cooling surfaces in STEINECKER tanks are designed as multi-diverting pillow plates. This forced guidance of the cooling medium ensures an efficient flow through the cooling surfaces, resulting in high levels of heat transmission on the cooling surface. The improved cooling power enables rapid, targeted cooling of the tank content. The high output in the fermentation cellar is linked to the low coolant throughput thanks to the forced guidance of the cooling media. All standard cooling media can of course be used.
Custom design

- Indoor or outdoor fermentation and storage tanks
- Made of stainless steel (1.4301, 1.4307 and 1.4404) and on request in all standard austenitic or duplex steels
- Insulation optionally by polyisocyanurate (PIR), polyurethane (PUR) or mineral wool
- Bolted or riveted cover panel made of trapezoidal or smooth sheet-metal, stainless steel or aluminium
- Engineering, production and acceptance testing is carried out in accordance with global standards including PED 97/23/EC, ASME, RTN, ML
- Atmospheric pressure or overpressure variants

Tank manufacture

KRONES manufactures fermentation and storage tanks, pressurised tanks, water tanks and buffer tanks. Models up to 7.5 m diameter are produced at the STEINECKER plant. Larger tanks are fabricated on-site at the customer’s location.
Your benefits

■ Brewery technology from a single source
Sourcing brewery equipment is a matter of trust. When configuring your cellar, place your trust in experienced specialists with expert knowledge of the complete brewing process from the brewhouse through to the filtration stage.

■ Full integration of process engineering requirements
We know your needs in terms of fermentation and storage tanks in every detail. Make use of our experience in selecting the most suitable materials, geometries and cooling concepts.

■ Hygienic design is fundamental
Because high standards of hygiene are key to microbiological processes, we designed the complete tank concept and all tank fittings in accordance with hygienic design criteria.

■ State-of-the-art manufacturing and assembly conditions
A wide range of automated manufacturing processes at the company’s own production facility delivers two key benefits: We do not let anyone else work on your tank, and the tank layout incorporates only as many weld seams as absolutely necessary.

■ The quality is right
Our precision in production and in creating the ideal surface finishes is clear to see. And where the naked eye is unable to see, it is proved by certification too.
We do more.