

2023



# From tree to glass

Everything you need  
to make your own  
juice or cider



A close-up photograph of a person's hands using silver pruning shears to harvest a ripe, yellow pear from a tree. The person is wearing a dark grey t-shirt. The background is a blurred green tree with sunlight filtering through the leaves. The text is overlaid on a bright yellow rectangular area in the lower-left portion of the image.

# **ORGANIC? WELL, THAT'S EASY**

Speidel offers everything you need to make your juice or must completely by yourself. Not only do you know exactly what's inside, but you also have the good feeling that you are making the best use of nature's resources.





## » Here's how it works

### **1 GROWING AND HARVESTING**

Depending on the type of juice or drink, the first step is to go out and pick the fruits of your choice. Already here your own juice differs in the quality of purchased juices. Cultivation is in your own hands, completely free of pesticides or other undesirable substances that you don't want to find in your juice.

### **2 GRINDING**

Now the fruit has to be cut first and then squeezed out. It is important to consider the correct cutting size. The fruit must not be cut too roughly, but also not too fine so that a high juice yield and rapid fermentation can be achieved.

With the pome fruit grinder from Speidel you shred your fruit perfectly. It is easy to use and easy to clean. See page 8 for more information.





### 3 JUICING

After the fruit has been cut up, place the fruit mash into the hydropress to squeeze out the juice. You can either enjoy the fruit juice straight away or process it into must, cider or wine.

Due to the water pressure inside the Hydropress, the fruit mash is pressed through the slotted plate and you get fresh juice. More information about the Hydropress can be found on page 12.

### 4 STORING OR PROCESSING

If you can't wait any longer, enjoy a glass of freshly squeezed juice and fill the rest into one of the Speidel storage containers.

### 5 FERMENTING

If you prefer to process your fruit juice into must or cider, simply fill the fresh juice into one of Speidel's fermentation containers. You will find the right container for every kind of beverage in our assortment: be it the must container made of high-quality plastic, the juice container made of stainless steel or the pressure cask.



# FERMENTING DONE RIGHT

Grind fruit from your own orchards in your own fruit grinder and then press it: That's more effort than getting the juice from the supermarket, but it's also more fun. DIY is the way to go.







## » Centrifugal mill

The Speidel centrifugal mill cuts up the fruit in ideal manner: not too coarse and not too fine – just the right size to guarantee you the highest juice yield for ciders.

### EASY TO USE

The centrifugal mill can be connected to a standard 230 Volt socket. A large hopper makes it easy to fill the fruit directly from the box. This way an output of up to 1,000 kilograms per hour is possible. Cleaning is simple: Remove the feed hopper and spray the device and hopper with water.

### MAINTENANCE-FREE

The centrifugal mill is virtually maintenance-free. Only the blade unit should be sharpened from time to time.

### NO RUST EVEN AFTER YEARS OF USE

The hopper, motor block, cutter blades, apron, feet etc. are all made of high quality, rust-free materials requiring neither care nor any special treatment. So you have no rust to worry about even after years of use.

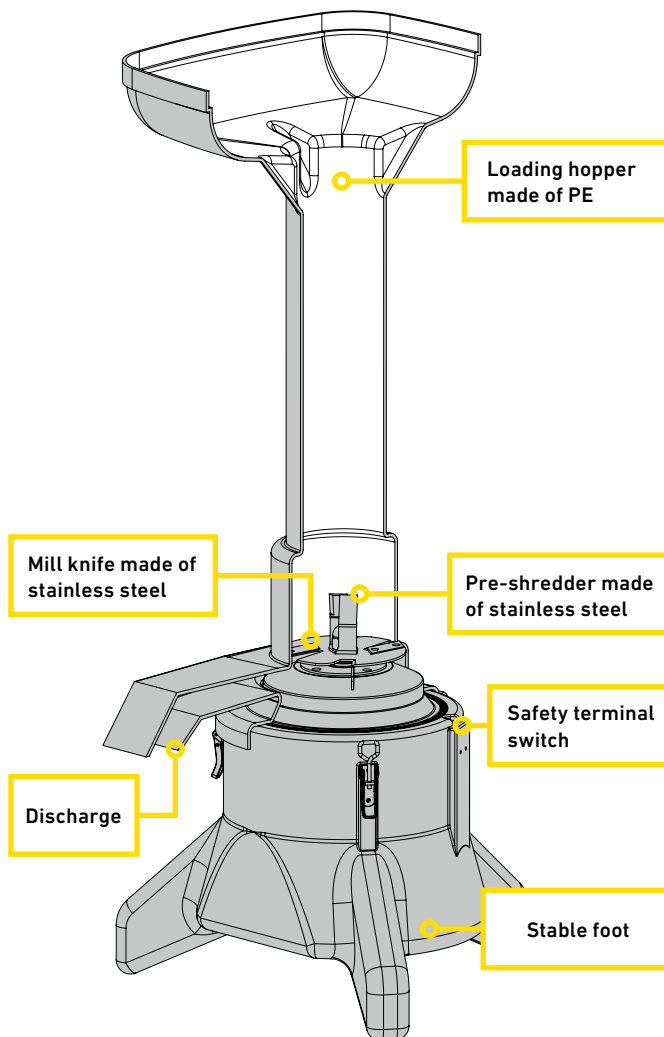
### SAFETY IS A TOP PRIORITY

The centrifugal mill complies with all European safety standards (CE mark); it has a protective motor switch which is triggered in case of an overload, a feed hopper with reach-in and switch-on protection and a PE shield to protect the cutters and the motor against any unauthorized interference and against splashing water.



#### CENTRIFUGAL MILL

Order No.	Width cm	Height cm	Outlet height cm	Weight kg
22200	59	133	38	25



#### TECHNICAL DETAILS OF CENTRIFUGAL MILL

- › Hopper made of yellow-coloured, robust PE plastic (recyclable)
- › Lower section: made of black-coloured, robust PE plastic (recyclable)
- › Motor: 230V, 50 Hz, Output 2.2 kW, 2,800 rpm
- › On / Off: Switch with switch-on lock
- › Connection: 230V, 50 Hz
- › Cutter unit: reversible blades made of hardened stainless steel

#### ADVANTAGES OF CENTRIFUGAL MILL

- › More power: 2.2 kW
- › No rust on any parts even after years of use
- › Made in Germany
- › Certified food safe

# **FRESHLY PRESSED IS THE BEST**

The Hydropress works with water pressure. This not only protects the vitamins, but also ensures the juice has a wonderfully fresh aroma. Sounds a little exaggerated but it's really delicious.





## » Hydross

The stainless steel Hydross not only looks good, it also presses that way. The stainless steel lid with quick-release clamp simplifies operation and the discharge outlet made of stainless steel is quickly and easily cleaned. This makes the pressing of juice, fruit, honeycombs, marinated tobacco or citrus fruit a pure pleasure.

Simply grind pome fruit or crush grapes, berries, etc. and fill them into the Speidel Hydross, open the water tap and watch how the pressure of the incoming tap water presses the fruit mash from the inside out against the slotted plate.

### HIGH JUICE YIELD – LESS WASTE

The rapid pressing and the short flow distance preserve the vitamins; the juice has a wonderful aroma of delicious freshness. Due to the high pressure applied, you achieve an exceptionally high juice yield, even if the press basket is only partially filled.

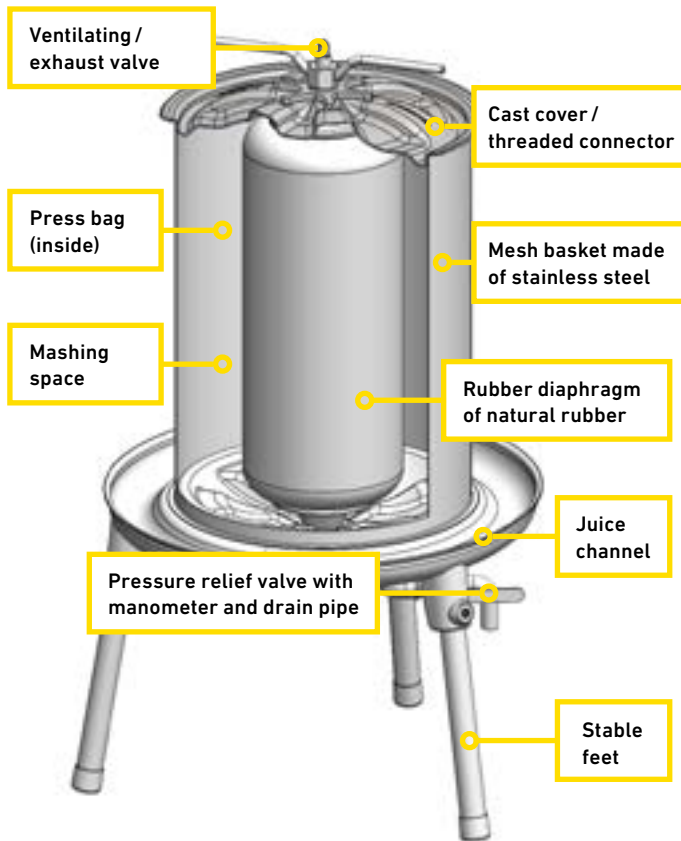
### WITHOUT ELECTRICITY, WITHOUT MUSCLE POWER

An energy-saving, ingeniously simple drive mechanism: Connect up a garden hose to the normal domestic water supply and turn the tap on. The tap water expands the rubber diaphragm inside the press and presses the shredded fruit against the mesh basket. The pressure and pressing time can be regulated by turning on the tap more or less.



### STAINLESS STEEL HYDROSS MODELS

Capacity l	Order No.	Ø cm	Height cm	Outlet Height cm	Weight kg
20	22620-01	44	83	31	14
40	22600-01	52	92	31	20
90	22690-01	59	107	31	29



#### TECHNICAL DETAILS OF HYDRIPRESS

- › Water feed / connection:  
GEKA quick coupling  $\frac{3}{4}$ " thread
- › Drain ball valve:  
male connector  $\frac{3}{4}$ " with hose cover
- › Max. water pressure: 3 bar

#### ADVANTAGES OF HYDRIPRESS

- › Slotted plate instead of perforated plate for better yield
- › Made in Germany
- › Certified food safe

#### CONTENTS DELIVERY OF HYDRIPRESS

- › Press
- › Press bag
- › Splash guard
- › GEKA adapter for  $\frac{3}{4}$ " thread



You will find the matching accessories on page 36

#### ALUMINUM CAST HYDRIPRESS MODELS

Capacity l	Order No.	Ø cm	Height cm	Outlet height cm	Weight kg
90	22690	59	107	30	28
180*	22618	72 x 94	132	35	72

\*180-litre basket on tilting stand with wheels for easier emptying (swivelling by 180°)



# NO UNNECESSARY PACKAGING WASTE

Those who press their own juice and store it in reusable bottles or juice barrels produce less packaging waste. This was good for the environment way before today and it still is.





## » Round / oval container

Besides the right fruit and a good recipe, the container plays the most important role. It must not only be airtight, but also preserve the aroma and bouquet over many months. Above all, it needs to keep out harmful bacteria that can penetrate via the air and the material of the container. The more airtight the container, the better the must.

Speidel's oval container of is one of the most popular must containers. We use only colourless, food grade PE plastic for our oval and round containers. The extra-thick wall preserves the aroma and the alcohol and keeps the must fresh and lively for a long time (as opposed to cheap, thin-walled containers). The large filling dome allows you to clean by hand right into the furthest corners.



### ROUND / OVAL CONTAINER MODELS

Capacity l	Order No.	Shape	Length cm	Width cm	Height cm	Ø cm
12	21047	round (R)			35	26
20	21052	round (R)			42	31
30	21006	round (R)			47	34
60	21007	round (R)			61	40
120	21008	round (R)			80	50
60	21001	oval (O)	51	35	52	
100	21002	oval (O)	61	40	62	
200	21004	oval (O)	80	49	77	
300	21005	oval (O)	87	57	87	
500	21042	oval (O)	110	66	104	



You can find the  
GÄRSPUNDmobil on page 28



Airlock and valve are  
available as optional  
accessories



#### ADVANTAGES OF ROUND / OVAL CONTAINER

- › The "original" beverage container
- › Tried and trusted for decades
- › Thick-walled for the best, long-lasting aroma
- › Made in Germany
- › Certified food safe
- › Robust carrying handles

You will find the matching  
accessories on page 37



## » Juice container

Using the Speidel juice container, you can store fruit juices for months and tap off some every day without the juice fermenting or becoming bitter. Because of their health value, juices made from apples, pears, black and red currants, raspberries, elderberries and grapes are particularly popular. Each variety can be stored separately or mixed. Water can also be added to make the juice more palatable. If you want, cider or wine that are already fermented can be stored in the juice container.

top of the juice. As the juice is tapped off, it lowers automatically. A “sealing ring” made of the finest, medical vaseline oil keeps the atmospheric oxygen out. So the juice stays fresh for months. The ancient Romans, too, used to pour oil as an “airlock” on top of their wine to make it keep longer.

With the powerful Speidel flat immersion heater, freshly pressed fruit juice can be directly heated up to 85° or 90 °C and then stored in the same container without racking.

So you save fiddling about with a disposable container and racking the finished juice into bottles.



The container does not need to be full. Because the floating lid adapts to the contents; it always floats on the

### JUICE CONTAINER MODELS

Capacity l	Order No.	Height cm	Ø cm	Weight kg
65	47050	77	35	8
110	47051	77	44	10
170	47052	77	55	15

## JUICE CONTAINER: COMPLETE KITS

### Products

### Order No.

#### 65-litre complete kit

65-litre juice container  
+ stainless steel flat immersion heater  
with thermometer

47150

#### 110-litre complete kit

110-litre juice container  
+ stainless steel flat immersion heater  
with thermometer

47151

#### 170-litre complete kit

170-litre juice container  
+ stainless steel flat immersion heater  
with thermometer

47152



You will find the matching  
accessories on page 38

## ADVANTAGES OF JUICE CONTAINERS

- › Drain pipe welded not bolted means perfect hygiene
- › Container with polished, mirror-finish surface means easy cleaning
- › Ventilation slits for optimal ventilation
- › Made in Germany

## CONTENTS DELIVERY OF JUICE CONTAINER

- › Stainless steel container with flat bottom, open at top with reinforced edge (approx. 10 mm across)
- › Welded-on threaded connector  $\frac{3}{4}$ " to run off clear juice at bottom
- › PE tap  $\frac{3}{4}$ ", nom. diam. 10
- › Stainless steel floating lid with spherical knob
- › Stainless steel slip lid with spherical knob and ventilation
- › 1 litre of vaseline oil





## » Cider-Keg / Pressure cask

With this versatile pressure cask you can make up to 50 litre of your own drinks, keep them fresh for months and tap some off every day – without heating and without adding chemical preserving agents.

### **SWEET FRUIT JUICE, MUST OR CIDER**

with a variable alcohol level made of apples, pears, berries or grapes. You can decide the alcohol content for yourself: The shorter the cask remains open after filling, the less fermentation sets in and the lower the alcohol content is (max 10 bar due to fermentation).

### **LOW ALCOHOL SWEET JUICE**

made from apples, pears, berries, etc. Almost alcohol-free by adding carbon dioxide: reduced secondary fermentation, month-long freshness (max. 10 bar).

### **FERMENTED DRINKS**

Tap fresh wine, cider, beer and sparkling wine just like in a pub: Only 0.5 to 1 bar carbon dioxide pressure keeps the drink fresh for months and provides the necessary pressure for drawing off. In the case of wine, carbon dioxide avoids excessive sulphurization.

### **PRODUCE YOUR OWN SODA WATER OR MILD SPARKLING MINERAL WATER**

yourself from tap water by adding carbon dioxide. For all those who love soft drinks with low amounts of carbon dioxide and want to save a lot of money. Always the best water quality (in Germany, to some extent, better than that of bottled water), no more dragging crates here and there, and always fresh on tap.



### **PRESSURE CASK**

Capacity l	Order No.	Height cm	Ø cm	Weight kg
50	47014	53	39	12



Our pressure barrel is also suitable for making wine and federweisser



In contrast to casks for beer, the pressure cask designed for pressures up to 10 bar.

#### ADVANTAGES OF PRESSURE CASK

- › TÜV monitoring for maximum safety
- › Up to 10 bar pressure (beer barrels are only designed for pressure up to 3 bar)

#### CONTENTS DELIVERY OF PRESSURE CASK

- › Cask
- › Stainless suction tubing with beer pump and stainless steel ball valve with outlet bend
- › Threaded connector with pressure gauge
- › Safety valve
- › Blind plug for gas connection valve

**You will find the matching accessories on page 38**



## » Fermentation and storage cask made of stainless steel

Stainless steel is the ideal material for casks: It is food safe and absolutely airtight. Neither the air from the outside nor the aroma on the inside can pass through it. Stainless steel has absolutely no effect on the taste and is not attacked by fruit acids. It is easy to clean outside and inside without aggressive cleaning agents.

### USE

Because of its versatile uses, we describe our stainless steel fermentation and storage cask as

a universal cask. It is ideally suited as juice container or for storing, mixing and transporting various liquids such as wines, juices, liqueurs, syrups, etc.

### PERFECT CLEAN

High quality finishes and perfect workmanship make for easy cleaning.

### DESIGN

- › Cask made of AISI 304 stainless steel
- › Surfaces inside and outside IIId



### FERMENTATION AND STORAGE CASK MODELS

Capacity l	Order No.	Height cm	Ø cm	Weight kg
15	UF-028 Var 0001	35	28	5,0
30	UF-035 Var 0005	40	35	6,5
45	UF-035 Var 0001	56	35	7,0
60	UF-035 Var 0006	69	35	8,5
95	UF-044 Var 0001	70	44	10,0
120	UF-044 Var 0003	88	44	12,5
<b>mit Doppelmantel</b>				
15	UF-028-Var 0003	35	28	7,0
30	UF-035-Var 0007	40	35	9,0
60	UF-035-Var 0009	69	44	14,0



#### CONTENTS DELIVERY OF FERMENTATION AND STORAGE CASK

- › Tightly sealing clamping-ring lid with silicone seal
- › Drain pipe female thread  $\frac{3}{4}$ " with plastic blind plug
- › Plastic threaded connector with blanking cap for airlock

You will find the matching  
accessories on page 39





## » Transport, storage, and mashing container

### FOOD SAFE

All containers here are made of colourless, UV-resistant PE and thereby comply with EU Regulation 1935 / 2004.

### ROBUST

As is usual with Speidel, these containers are particularly thick-walled and therefore extremely robust.

### CLEANING

The smooth inner surface ensures that the container is very easy to clean.

### TAP TO RUN OFF CLEAR JUICE

The outlet is at the lowest point of the container. This makes it possible to empty it completely.

### BASE

The PE base is not only stable, it makes it easy for forklifts and pallet trucks to get under the container.

### DIPPING EDGE

The dipping edge acts as an airlock. When filled with liquid, the fermenting mixture inside is protected from bacteria.



1

### TRANSPORT, STORAGE AND MASHING CONTAINER MODELS

Products	Capacity l	Order No.	Weight kg
1 Transport container	400	10400	35
	600	10600	43
2 Storage container	500	11800	33
	1,000	11036	64
	1,500	11520	84
3 Mashing container	600	10610	50
	1,000	11034	80



2

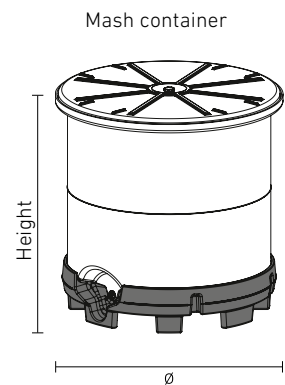
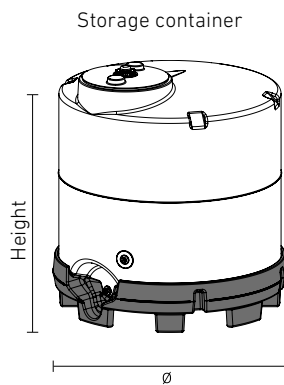
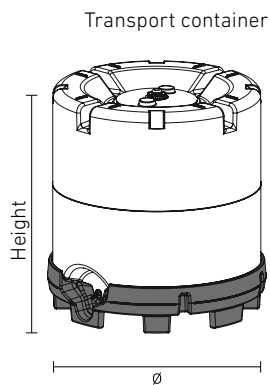


3

You will find the matching accessories on page 39



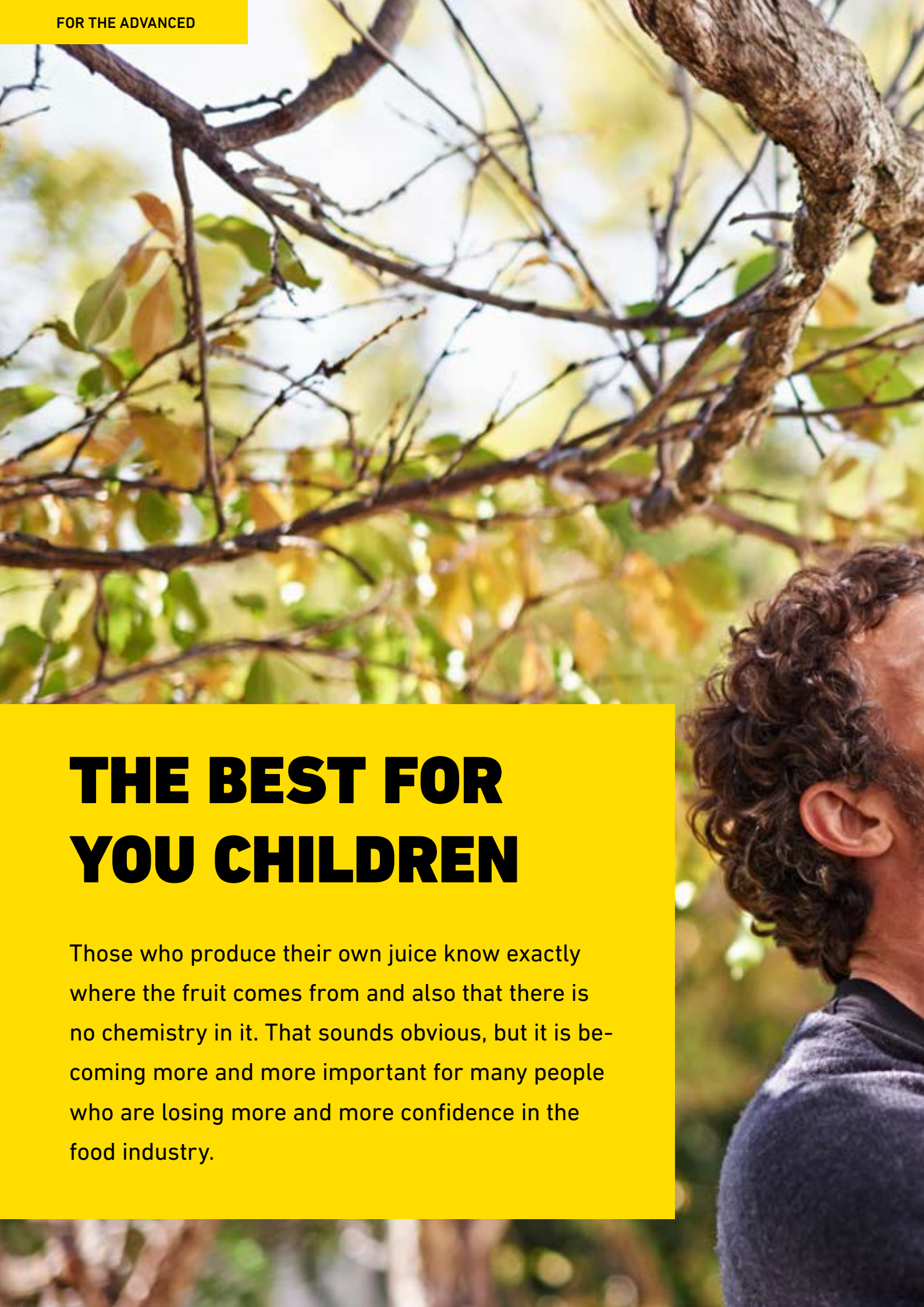
## DIMENSIONS OF TRANSPORT, STORAGE AND MASHING CONTAINER



Products	Capacity l	Weight kg	Height cm	Ø cm
1 Transport container	400	35	85	106
	600	43	113	106
	1,000	64	138	126
2 Storage container	500	33	141	88
	1,000	64	138	126
	1,500	84	186	126
3 Mashing container	600	50	119	112
	1,000	80	132	133

# THE BEST FOR YOU CHILDREN

Those who produce their own juice know exactly where the fruit comes from and also that there is no chemistry in it. That sounds obvious, but it is becoming more and more important for many people who are losing more and more confidence in the food industry.







## » GÄRSPUNDmobil

With the GÄRSPUNDmobil you can monitor the fermentation process from a distance. It measures the fermentation activity by the number of blops of your fermentation bung and the temperature and sends this data via wireless internet connection to your customer account on [myspeidel.com](http://myspeidel.com).

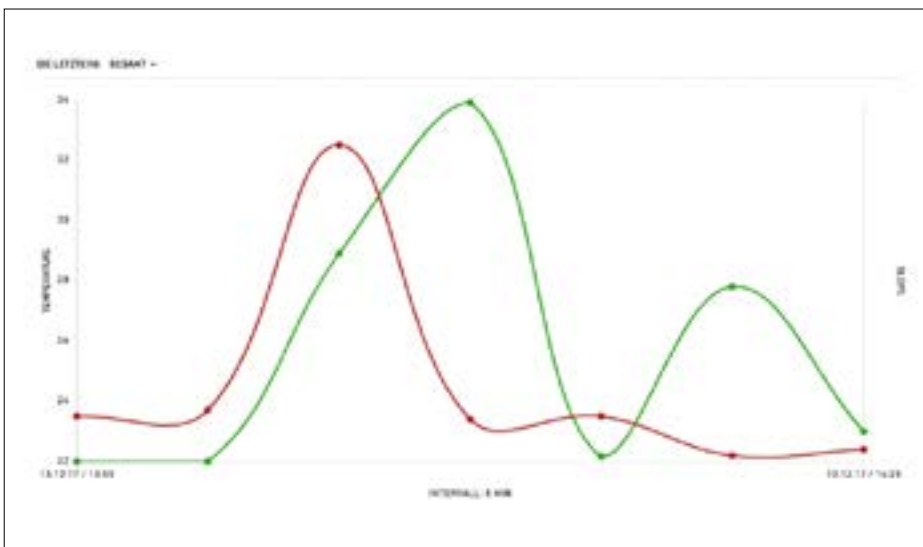
On the right you can see an exemplary fermentation and temperature curve. This makes it easier to predict and plan the expected filling time. You can use the data to find out the connections between fermentation and temperature development and the taste of your must and optimize these processes.



You can find the fermentation bung on page 37 (Order No. 21010)

### GÄRSPUNDMOBIL

Order No.	Width cm	Height cm	Weight kg
21100	4	6	0.1



The fermentation curve: That's what a typical fermentation process looks like.

#### TECHNICAL DETAILS OF GÄRSPUNDMOBIL

- › Measures the fermentation activity by counting the number of Blops of your fermentation lock as well as the temperature
- › Sends these information to MySpeidel via wireless internet connection
- › Network standard: IEEE 802.11 b/g/n

#### ADVANTAGES OF GÄRSPUNDMOBIL

- › Optimization of the fermentation process and improvement of the finished must or cider
- › Access to My Speidel
- › Online administration of data and recipes
- › LEDs indicate the status of the device

#### CONTENTS DELIVERY GÄRSPUNDMOBIL

- › Device GÄRSPUNDMobil
- › Thermal detector cable
- › Tank screw connection for the cable
- › Mini-USB to USB cable
- › Without fermentation lock (please order the Speidel fermentation bung separately)



## » Fermentation egg

The organic fermentation in the egg-form is based on the golden ratio without corners and edges. Wine, beer and cider could move fluently during the fermentation and storage. This gentle process guarantees on keeping the completely development of the product. The idea of fermentation or aging in the egg is just to come back to the ancient methods

but with the new materials. Already in the ancient times beer has been placed for resting into the egg-formed amphoraes. Recently there were several successful tests for storage wine in the egg-formed fermentation vessels made of concrete. Shortly after Speidel has developed the fermentation egg made of food-safe polyethylene.



### FERMENTATION EGG MODELS

Capacity l	Order No.	Height cm	Width cm	Weight kg
60	21090	79	48	8
250	21070	120	76	21
600	21080	157	103	42

### ADVANTAGES OF FERMENTATION EGG

- › Suited for the fermentation of wine, beer and must
- › Made of food-safe PE
- › Wine, must and beer can float freely during the fermentation phase and the storage
- › Spontaneous fermentation, more complex and more sophisticated wines and beers
- › The oxygen permeability of the food-safe plastic allows a consistent oxygen impact and thus leads to an ideal process of fermentation and maturation.
- › After the fermentation the smooth surface can be cleaned easily.

### CONTENTS DELIVERY FERMENTATION EGG

- › Fermentation egg with lid and socket
- › Without tap and rollsocket

You will find the matching accessories on page 41





## » Stainless steel fermentation tanks (pressureless)

Speidel stainless steel fermentation tanks are the professional tanks for ambitious customers. Those who already know their way around and want to carry out fermentation processes at an increased level and in larger quantities are well advised to change from plastic to stainless steel containers. The tanks are the ideal fermentation container for professional production in terms of quality and handling. The smooth inner surfaces are perfectly finished and can be cleaned just as easily after each use.

And thanks to the double cooling jacket and cooling unit connection, they are also excellently suited for precise temperature control in the production process. So if you want to work with a high-quality tank at a high level in the long term, our stainless steel fermentation tanks are the right choice.



### STAINLESS STEEL FERMENTATION TANKS (PRESSURELESS) MODELS

Capacity l	Order No.	Height cm	Ø cm	Weight kg
60	FD-044-S Var 0019	90	44	16
120	FD-044-S Var 0020	127	44	20

### ADVANTAGES STAINLESS STEEL FERMENTATION TANKS

- › The Speidel stainless steel fermentation tank is recommended for fermentation of fruit mash and beer
- › The special 3D inner surface makes cleaning easier
- › The double cooling jacket is prepared for the connection of a cooling unit
- › The stainless steel fermentation tank stands stable and safe on three legs

### TECHNICAL DETAILS OF STAINLESS STEEL FERMENTATION TANKS

- › Racking outlet  $\frac{3}{4}$ " IT
- › Bottom outlet  $\frac{3}{4}$ " IT
- › Double jacket 2 x 1" ET
- › NW 10 nozzle with blind cap for thermal detector sheath
- › With cooling jacket
- › Lid with drill hole for fermentation lock

You will find the matching  
accessories on page 41



60-litre



120-litre



# BEE SMART ABOUT IT

When you make your own juice, not only everyone who drinks it is happy, but also the honey bees. Because on the fruit trees the wild bees and honey bees find plenty of food.



## » Accessories grinding and pressing

### ACCESSORIES CENTRIFUGAL MILL

#### Products

##### Stainless steel basin

- › ø 55 cm, height 27 cm
- › Including carrying handles for placing underneath the grinder



#### Order No.

47062

### ACCESSORIES HYDROPRESS

#### Products

##### Stainless steel basin

- › ø 55 cm, height 27 cm
- › Including carrying handles for placing underneath the grinder



#### Order No.

47062

##### Fine filter bag for yeast and lees

- › When using pressing additives

- 1 For 40-litre hydropress
- 2 For 90-litre hydropress
- 3 For 180-litre hydropress



22693

22691

22619

### SPARE PARTS FOR HYDROPRESS

#### Products

##### Splash guard

- 1 20-litre
- 2 40-litre
- 3 90-litre
- 4 180-litre



63238

63274

63278

69210

##### Diaphragm

- 1 20-litre
- 2 40-litre
- 3 90-litre
- 4 180-litre



63226

63272

63285

63831

##### Press bag

- 1 20-litre
- 2 40-litre
- 3 90-litre
- 4 180-litre



63230

63273

63286

63840

##### Touch-up paint

22692

## » Accessories storing and fermenting

### ACCESSORIES ROUND / OVAL CONTAINER

#### Products

#### Order No.

##### Airlock and plug

- › Impact resistant

21010

##### Plastic outlet valve

- 1 With swivel nut, nom. diam. 10
- 2 With swivel nut, nom. diam. 15

21043  
20009

##### Lid

21015

##### Outlet valve

- › Stainless steel, ½" with swivel nut

21050

##### Thermometer Strip

- › Suitable for all Speidel must containers
- › Dimensions 13x2 cm
- › °Celsius and Fahrenheit
- › 4°C - 24°C

66715



### SPARE PARTS FOR ROUND / OVAL CONTAINER

#### Products

#### Order No.

##### Screw-on lid

- 1 For 12-litre round container
- 2 For 20 and 30-litre round container

21048  
21017

##### Complete lid

- › For 60 and 120-litre round container

21021

##### Bund clip for lid

- › For 60 and 120-litre round container

21019

##### Cover

- › For oval container

21022

##### Handle

62969

##### Seal

- 1 For 12-litre round container
- 2 For 20 and 30-litre round container
- 3 For 60 and 120-litre round container

21049  
21031  
21025

##### Seal

- › For oval container

21027-01

##### Seal for outlet valve nom. diam. 10 / 15

21046

##### Seal for lid

64845



## ACCESSORIES JUICE CONTAINER

### Products

### Order No.

#### Stainless steel flat immersion heater with thermometer

- › For heat sterilization of juices
- › 3,200 W, 230 V with cable and plug



47059

#### 1 litre vaseline oil

- › Packing unit = 25 litres



47054

#### Stainless steel drain tap with lock nut

- › 3/4" ET, material AISI 304
- › Alternative to plastic tap



65276

## SPARE PARTS FOR JUICE CONTAINER

### Products

### Order No.

#### PE outlet valve



21013

## ACCESSORIES PRESSURE CASK

### Products

### Order No.

#### Cleaning brush

- › Attachment for drill



47009

#### Screw-in gas kit non-return valve

- › Hose, connection for 1/4" thread



47015

#### CO<sub>2</sub> Pressure reduction valve

- › Working pressure up to 10 bar



47057

#### CO<sub>2</sub> Gas cylinder

- › Filled with 2 kg of carbon dioxide (for 50 l)



47058

## SPARE PARTS FOR FERMENTATION AND STORAGE CASK

### Products

### Order No.

#### Vent connection orange for clamping ring lid



63865

#### Sealings

- › For clamping ring lid UF Ø 280 mm
- › For clamping ring lid UF Ø 350 mm
- › For clamping ring lid UF Ø 440 mm



91859

76685

76686

## ACCESSORIES FERMENTATION AND STORAGE CASK

### Products

#### Stainless steel drain tap with lock nut

- › ¾" ET, material AISI 304

#### Airlock and plug

- › Impact resistant

#### Thermometer Strip

- › Suitable for all Speidel must containers
- › Dimensions 13 x 2 cm
- › °Celsius and Fahrenheit
- › 4°C - 24°C

#### Neoprene sleeve for stainless steel fermentation and storage barrel

- › For fermentation and storage barrel 15-litre
- › For fermentation and storage barrel 30-litre
- › For fermentation and storage barrel 60-litre

NEW



### Order No.

65276

21010

66715

94137

94130

94131

## ACCESSORIES TRANSPORT, STORAGE AND MASHING CONTAINER

### Products

#### Stainless steel ball valve

- › 1¼" ET-IT, AISI 304

#### Airlock and plug

- › Impact resistant

#### Stainless steel threaded connector (DIN)

- › DIN 40-1¼" ET, material AISI 304
- › Nitrile sealing ring

#### Stainless steel threaded connector (WKN)

- › WKN-1¼" ET, material AISI 304

#### Stainless steel threaded connector (Mainzer)

- › Mainzer 32-1¼" ET, material AISI 304

#### Stainless steel threaded connector (Pfälzer)

- › Pfälzer 38-1¼" ET, material AISI 304

#### Thermometer kit

- › Thermometer and sealing sleeve for retrofitting to PE barrels

#### Heat exchanger plate

- 1 For 1,000-litre storage container
- 2 For 1,500-litre storage container



### Order No.

66552

21010

66551

63204

66549

66550

66567

11820

68641

68643

## » General accessories

### ACCESSORIES YEASTS

#### Products

##### Cold fermentation yeast

- › For 50 litre of juice per kg of mash
- › Fermentation temperature from 5 °C

##### Steinberg yeast

- › For 50 litre of juice per kg of mash
- › Fermentation temperature 10 °C to 25 °C

##### Port wine yeast

- › For 50 litre of juice per kg of mash
- › Fermentation temperature 10 °C to 25 °C



#### Order No.

77280-01

77280-04

77280-05



## » Accessories for advanced brewers

### ACCESSORIES FERMENTATION EGG

#### Products

Ball valve ¾" ET-ET

Ball valve 1" ET-ET

Fermentation lock with plug



#### Order No.

75104

69315

21010

### ACCESSORIES STAINLESS STEEL FERMENTATION TANKS (PRESSURELESS)

#### Products

Threaded jacket for thermometer, length = 125 mm

Bi-metal dial thermometer, length = 125 mm

Ball valve ¾" ET-ET

Fermentation lock with plug



#### Order No.

64071

63887

75104

21010

### ACCESSORIES FRUIT HARVEST

#### Products

##### PE Tipping tub

- › Dimensionally stable due to compound walls with stabilising funnels outside
- › Inside with smooth walls
- › No rips, no dirty angles, perfectly hygienic
- › Easy cleaning, also outside
- › Tiltable from all four sides (with forklift with rotating tynes)
- › Stackable (filled: two tubs on top of each other at a time; empty: endless)
- › Dark green, food safe PE-plastic (recyclable)

**Cover hood made of food safe canvas**



#### Order No.

10002

10006

A close-up photograph of a person's arm holding a glass of kombucha. The arm is hairy and the person is wearing a white shirt. The background is a blurred green foliage. A yellow rectangular box is overlaid on the lower part of the image, containing text.

# **KOMBUCHA IN LARGE QUANTITIES**

Kombucha succeeds in our tanks even on a larger scale!  
Our fermentation tanks are perfectly suited for the  
fermentation of sweetened teas.



## Tanks made with passion

Speidel Tank- und Behälterbau GmbH  
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Fax +49(0)7473 9462-99  
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Prices and technical design of the products are subject to change.

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GERMANY**