



Capacities 12 to 96 HL

Model shown:
Tank SE 33 HL, isothermal option.
Registered design.

SE elliptical wine-making tank

Optimised shape for white and rosé wine-making!

With its new design, our elliptical SE wine-making tank is ideal for wine-making in a compact space.

An **optimised elliptical shape** to save on space.

A **time-saving solution** for settling and fining operations.

An **insulation** option involving polyurethane foam injection to **save energy and eliminate condensation.**

A **bright annealed stainless steel structure** guaranteeing perfect hygiene.

A **better exchange** in red wine ageing on lees.

A **laser-welded heat exchanger circuit** option for optimum performance.

SE elliptical wine-making tank

Description:

Elliptical horizontal wine-making tank on adjustable feet.

Tank made of 304 or 316L stainless steel with bright annealed interior finish.

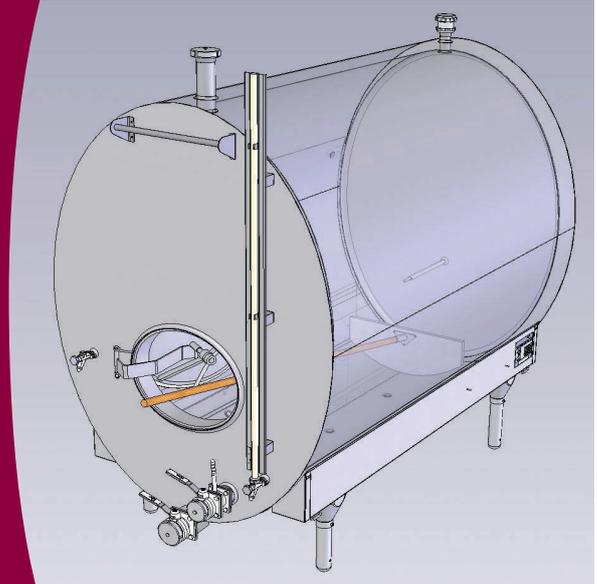
Options and accessories:

Wide choice of equipment.

Isothermal tank with injected polyurethane foam and 304 stainless steel walled exterior.

Heat exchanger circuits for heat transfer fluid.

Specific polyethylene scraper.



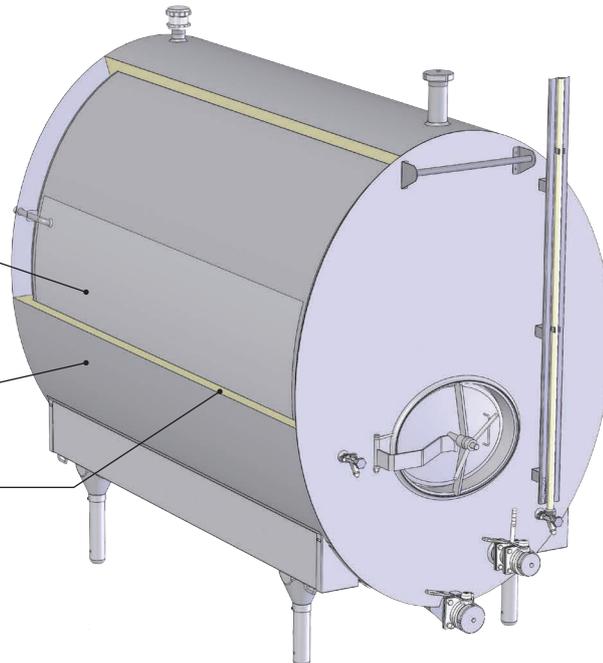
	ELLIPSE 1050 X 1400 mm*	ELLIPSE 1260 X 1680 mm*	ELLIPSE 1435 X 1900 mm*
Capacities	12HL 15HL 18HL 23HL 29HL 35HL	16HL 20HL 25HL 33HL 41HL 50HL 58HL 66HL	32HL 42HL 53HL 64HL 75HL 85HL 96HL
Depth (mm)	1400 to 3400	1400 to 4400	1900 to 4900

* Ellipse dimensions: +100mm for isothermal model

Laser-welded heat exchanger circuit with small heat transfer fluid volume.

Tank exterior with polished stainless steel plate finish.

High-density injected polyurethane foam insulation.



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