

FERMENTERS FOR THE PRODUCTION OF SPECIALITY VINEGARS AS WELL AS LAB APPLICATIONS

Cetotec delivers speciality vinegar fermenters for smaller production quantities up to 1000l working volume as well as laboratory scale. High-value delicacy vinegar from i.e. fruit, wine, herbs or honey can be optimally produced in these kind of fermenters.

Description:

The fermentation of speciality vinegars is subject to specific challenges, for example the maximum utilization of high quality raw materials is of utmost importance. Based on customer demands and requirements, Cetotec develops and builds the optimal fermenters for the production of all kinds of vinegars and volumes.

Function:

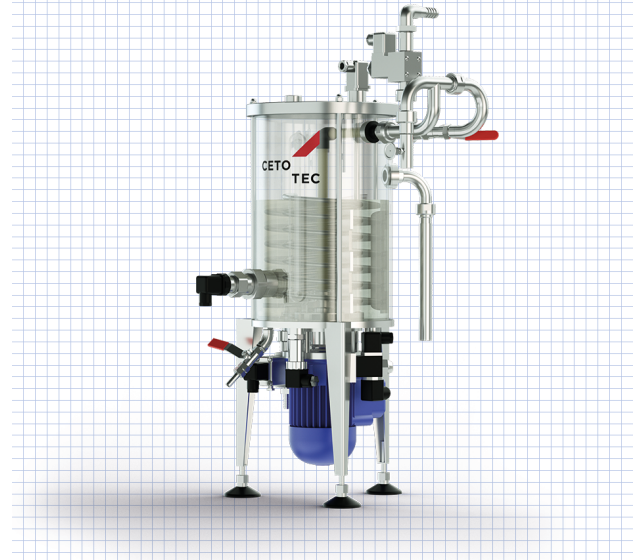
The Cetotec speciality vinegar fermenter consists of the following main components:

- High quality stainless steel / plastic tank with cooling coil
- Aeration system
- SIEMENS PLC – process control
- Stainless steel pumps
- Sensors (filling level, temperature, alcohol volume)
- Optional: Acetoline system for the on-line alcohol and acidity measurement / Alcocontrol system for the on-line alcohol measurement

Advantages:

- Technological leading engineering for the optimal construction of your vinegar fermenter
- High performance aerator design for vinegar production
- Innovative alcohol and acidity measurement systems
- Reliable Siemens PLC control with well-proven software

SPECIALITY VINEGAR FERMENTERS



Available sizes:

Type	Fermentation volume [l]	Vinegar [l 10% / year]	Fermentation volume [US gal]	Vinegar [US gal 10% / year]
SF6	6	900	1,6	240
SF50	50	8.000	13,2	2.100
SF100	100	16.000	26,4	4.200
SF300	300	47.000	79,3	12.400
SF600	600	94.000	160	24.800
SF1000	1.000	157.000	260	41.500