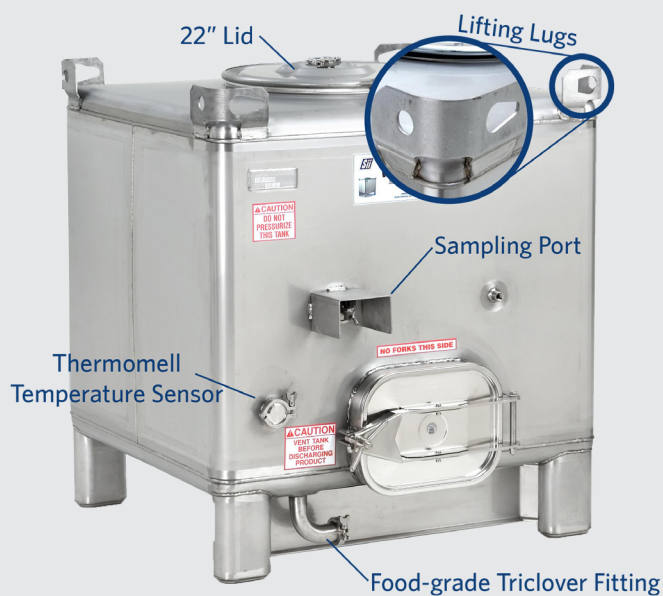


# Quality Solutions in Wine Making



## The Supertainer

Making wine has never been more efficient. These containers feature stainless steel construction, with a sanitary clamp style connection in the center of the top lid. The sanitary 90° elbow outlet in the "no heel" sloped bottom of the tanks facilitate complete drainage. Lifting/stacking lugs make transport of these vented or solid walled containers simple.



# The Supertainer

The Supertainer IBC has a pallet jack and forkliftable base, with lifting lugs and multiple valve configurations available. The cover is 22 5/16" with an EPDM gasket. It is available in 306, 314 or painted carbon stainless steel for optimum durability. Options for a 2" Rieke fusible vent or 3" fusible vent are also available and compatibility with temperature control devices can be integrated within the IBC for heating and cooling requirements.

## Available Sizes / Capacities:

USG	IG	Litres	Height (in)	Weight (lbs)
180	150	681	29.25	344
250	208	946	35.25	384
350	292	1325	47.25	465
446	372	1688	59.25	546
550	458	2082	71.25	627

## Additional Options:

- Dimpled heat transfer surface for cooling.
- Interior USDA finish or food grade weld finish.
- 1 1/2", 2" or 3" sanitary racking fittings.
- Thermowell for temperature monitoring.
- Sample valves.
- Pressure relief valves.
- Thermostat mounting brackets.

