

# ZMI fermenters



## A new and improved ZMI fermenter

Based on user suggestions, we were able to combine the ideas of our constructors and take advantage of the new technological acquisitions of our production department to create a new generation of ZMI fermenters.

While designing the new model, our main focus was on **product improvement with an emphasis on a favorable price-performance ratio.**

With this new and affordable model, we offer users a **quality fermenter with all technical features and equipment**, which are necessary to execute a perfect fermentation process.



### better tank insulation

no energy loss



### three-leg design

easy tank installation and leveling



### drain and racking port at conical bottom, removable

minor beer loss



### manway Ø 420 mm, outswing

easier addition of yeast

easier dry hopping

reduced risk of internal tank surface and product contamination thanks to outswing design

ZMI 250 L / ZMI 500 L  
ZMI 1000 L / ZMI 1500 L  
ZMI 2000 L



ZMI fermenters fall into the category of pressure vessels and are manufactured in accordance with the PED Directive (2014/68/EU). Technical documentation includes all documents (calculations, certificates, as well as manufacturing, testing, and certification process information), which are required to register a fermenter with the local Pressure Equipment Directive notified body.

	Tank	Double jacket	Double jacket - cone
Operating pressure (barg)	0 - 2.5	0 - 3.0	0 - 3.0
Test pressure (barg)	3.6	6.0	6.0
Operating temperature (°C)	0 to +50	-5 to +50	-5 to +50
Medium	beer / CO <sub>2</sub>	glycol / water	glycol / water
Material	stainless steel EN1.4301	stainless steel EN1.4301	stainless steel EN1.4301



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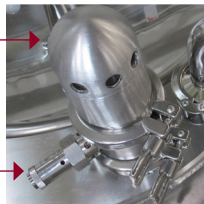
Photos are for reference only ~ We reserve the right to make changes ~ ZMIX\_model 2020(EN)

# ZMI fermenters

## ❖ pressure regulating valve, 2.5 bar

- protection against overpressure and vacuum

## ❖ safety valve (Lorch), 2.5 bar



## manway Ø 420 mm, EN1.4301 ❖

- outswing door - reduced risk of internal tank surface contamination, which often happens with inswing door models
- easier addition of yeast
- easier dry hopping

## ❖ tank wall with cooling jacket, insulated

- welded cooling jacket (pillow plate)
- insulation (polyurethane foam, 50 mm),
- external insulation jacket,
- external jacket surface: Scotch Brite



## CIP cleaning equipment ❖

- CIP tube (removable)
- spray ball Ø 40 mm (removable)
- manual butterfly valve
- extra connector on CIP tube for T-piece with manometer and spundaparat (option)



## ❖ temperature regulation

- SPR8 temperature regulator + thermowell
- HSE connection module
- EM control valve with coil, 24V, 3/4"



## double jacket connector at conical bottom, 3/4" ❖

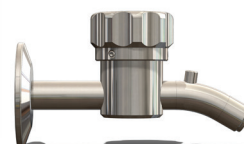
## ❖ conical bottom with cooling jacket, insulated

- welded cooling jacket (pillow plate)
- insulation (polyurethane foam, 50 mm),
- external insulation jacket,
- external conical bottom surface: Scotch Brite



## sampling tap, DN20, EN1.4301 ❖

- hygienic design
- materials used in accordance with FDA requirements



## ❖ drain and racking port

- removable
- racking connector at conical bottom reduces beer loss due to sediment buildup



## ❖ three-leg design

- 3 legs enable easy tank installation and leveling
- height adjustment

