

Fermenter

ABE
EQUIPMENT

Producing craft beverages is a science and the key to every scientific process is control. With our stainless steel fermenters, only what you want to ferment gets in, while everything else is kept out. Made of 304L stainless steel, you will get the desired results without worrying about external influences. Available in sizes from 1 – 300 BBLs and in a variety of finishes, these brewery fermenters are ready to work.

30 PSI PVRV

8" Hop Port

Customizable to Fit Your Needs

- Available in sizes 1-300 BBLs
- Wide variety of finishes

Dedicated CIP Arm

Premium Equipment

- Made of 304L stainless steel
- Multi-zone glycol jackets
- Perlick-style sample valve
- 360° CIP spray ball
- Customizable plumbing and ports
- All gauges and valves included
- Fully insulated

Shadowless Manway

DIN Connection on Racking Arm

Vertical, Stacked, or Horizontal Tanks Available

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2001 SW 6th Street | Lincoln, NE 68522 | (402) 475-2337 | ABEEquipment.com

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General Specifications

- Materials of construction: Stainless steel
- Piping and fittings: 304 SS sanitary type
- Max pressure: 30 psi
- 1.5 psi vacuum setting
- 1 BBL - 300 BBL capacities available
- CIP Arm: 1-1/2" sanitary
- Blow-off Arm: 1-1/2" sanitary
- Glycol connections: 3/4" FPT

Your Complete Package

Each Fermenter tank that leaves our facility carries UL certification and an industry-leading five year limited warranty on the metal and welds. In addition to a comprehensive spare parts inventory, you'll receive superior customer support from our team in Lincoln, Nebraska with any ABE purchase.

Compatible Products

- CIP Cart
- CraftCan Canning Lines
- Labeling Systems
- WatchDog Brite Tank Monitor



30+ YEARS OF EXPERIENCE
130,000+ SQUARE FEET
130+ EMPLOYEES



ABE CAMPUS
Lincoln, NE, USA

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