



Liquids storage tank FLAT



Basic technical information

Tank volume:	500 - 5,000 litres
Tank dimensions:	volume dependent
Storage content:	yeast, bread cream, sourdough, liquid ice, brine, glucose, sirup, liquid egg, and others
Construction material:	stainless steel AISI 304 or 316
Cooling:	integrated or without cooling, with insulation
Heating:	optional electrical or hot water/oil
Agitator:	depending on storage content type and motor power
Load control:	4 pcs. load cells
Cleaning:	360° rotating pressure nozzle

Intended use

For storage (buffering) and automated dosing of the particular stored commodity.

Design

All parts made of stainless steel AISI 304 or 316, tank lid with safety switch. Tank dome with ventilation valve, at the discharge equipped shut-off valve and pump connection.

Liquids dosing

From Containers (yeast, egg, brine, oil)



Technical description

Various liquid ingredients are delivered by the suppliers in containers. In order that also these ingredients can be automated, hb-technik offers standardised coupling- and dosing modules/components. The containers get either lifted with a forklift onto a frame or are just placed on the floor, before they get connected to a flexible tube-piping. That piping leads to a pump, which is protected by a dry-run sensor. From there the dosing can be done over the pipeline to the particular attached target points. Accurate dosing can be realized with a dosing counter for each dosing target point. The pipeline optionally can be insulated and/or heated or cooled.

Design

Frame, piping, pumps, dosing counters and electro-pneumatic disc valves are made of stainless steel; will be customized to actual requirements.