



PROCESSING, STORAGE AND FERMENTATION TANKS

Practical Solutions, Perfectly Contained™



HOOVER FERGUSON™

22" Hatch Lid



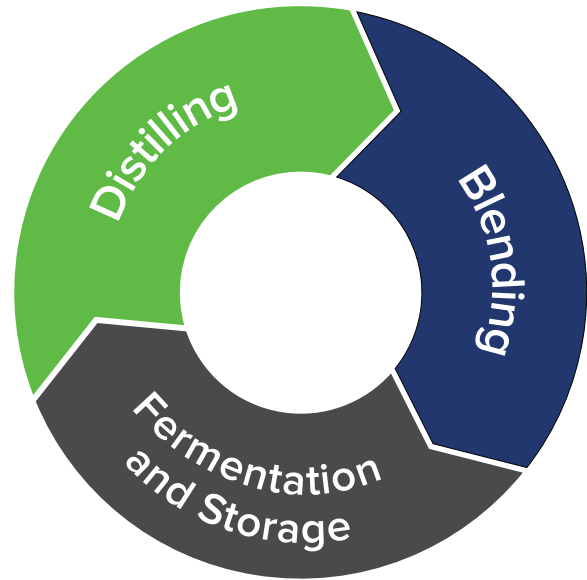
Cleanout Door



Sample Valve



Cooling Jacket



PROCESSING, STORAGE AND FERMENTATION TANKS

Our tanks are the perfect solution for blending, storing, flavoring, fermenting or transporting your batches. Designed to meet the high standards of the Wine, Spirits and Beer industries.

OUR TANKS COME STANDARD WITH THE FOLLOWING SPECIFICATIONS:

- 10 gauge 304 stainless steel with 2B finish
- Patented one-piece sloped bottom for maximum drainage
- One-piece welded body (except 793 gallon)
- 22-5/16" top opening with 2" sanitary tri-clamp style fill port and 22" white FDA approved gasket
- Discharge assembly has a protective guard with 2" sanitary 90-degree elbow with tri-clamp connection
- Three-way fork lift or pallet jack entry
- Stackable to three high, full or empty, up to 550-gallon size

CUSTOMIZATION OPTIONS

Hoover Ferguson tanks can be custom designed by size and with a wide range of optional accessories to meet the unique needs for all your batching requirements.



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