



TANKS CATALOG

Stainless steel
INOX AISI 304 / INOX AISI 316

MADE IN ITALY



N.16



Ghidi

Stainless steel tanks



We design and manufacture
**high-quality stainless
steel containers**



TANKS CATALOG

Stainless steel INOX AISI 304 / INOX AISI 316



WINE



OIL



HONEY



SPIRIT



INDUSTRY



WATER



MILK



BEER

Ghidi

Stainless steel tanks

Flat bottom tank with dust cover

6



Flat bottom transport tank

7



Flat bottom tank oenological system

8



Flat bottom tank pneumatic system

9



“Acquasicura” flat bottom tank

10



Tank model “Botticella”

11



Conical bottom tank on legs with dust cover

12



Conical bottom tank on legs oenological system

13



Conical bottom tank on legs pneumatic system

14



Conical bottom tank on legs for storage

15



Tank flat bottom for storage

16



Tank model Cisterna

17



Pots and filter baskets from 30 to 500 litres

18



Mixer with fixed speed gear motor

19



Mixer with variable speed motor

20



Tank model Danubio

21



Milk bucket

22



Flat bottom and truncated conical fermenters

23



Truncated conical fermenters from 300 to 2000 liters

24



BIG CAPACITY

	PAG.	
Conical bottom tank on legs pneumatic system	25	       
Conical bottom tank on legs for storage	26	       
Conical bottom tank on legs "Fermentino" pneumatic system	27	       
Conical bottom tank on legs "Fermentino" for storage	28	       
Flat bottom tank for storage	29	       
"Isotermico" tank	30	       
ONDA® multipurpose tank	31	       

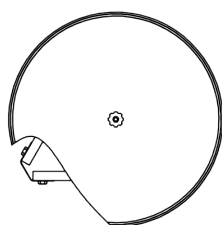
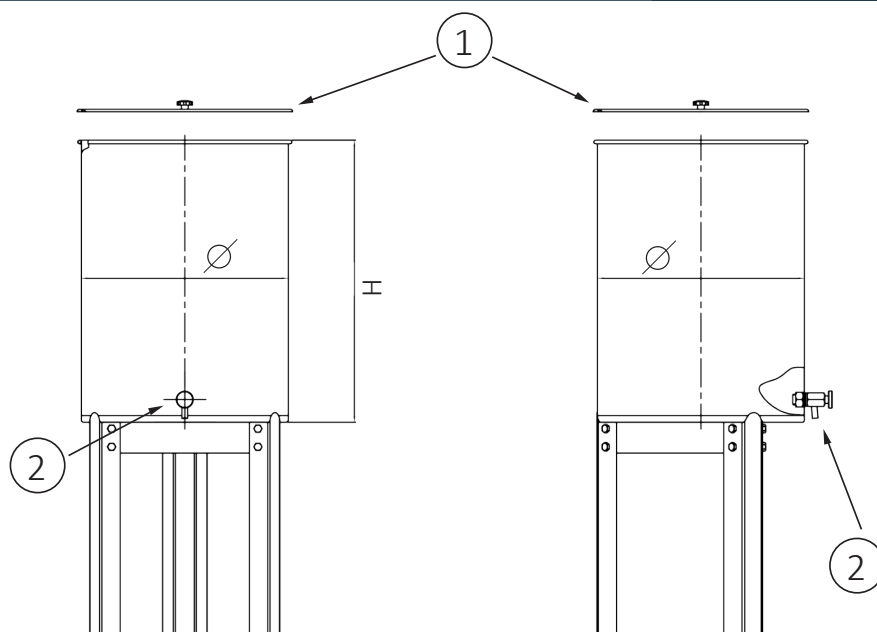
Onda
NEW TECHNOLOGY

SMALL AND BIG CAPACITY

	PAG.	
Special tanks that can be inertized with nitrogen, argon, or other inert gas	32 33	       
Custom-built tanks for industry customized to customer specifications	34	       

Flat bottom tank with dust cover

COD.	LITERS	Ø	H
10025	25	365	250
10050	50	365	500
10075	75	365	750
10100	100	410	750
10150	150	510	750
10200	200	510	1000
10300	300	620	1000
10400	400	720	1000
10500	500	720	1250
10600	600	720	1500
10800	800	920	1250
11000	1000	920	1500
11500	1500	1160	1500
12000	2000	1310	1500



STANDARD EQUIPMENT



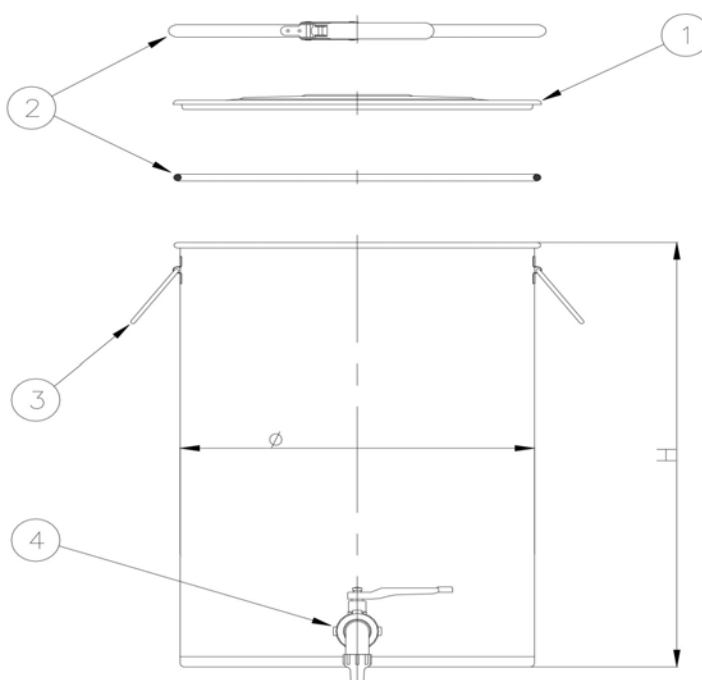
1. Dust cover
2. 1/2" stainless steel tap for tanks from 25 to 300 lt
Ghidi 1" x 25 stainless steel valve for wine tanks from 400 to 2000 lt

ACCESSORIES ON REQUEST

- A. Stainless steel pedestal
- B. 1" 1/2 Stainless Steel Honey Cut Valve
- C. 2" Stainless Steel Honey Cut Valve
- D. Perforated basket pag. 18

Flat bottom transport tank

COD.	LITERS	Ø	H
30025	25	365	250
30050	50	365	500
30075	75	365	750
30100	100	410	750
30150	150	510	750
30200	200	510	1000



STANDARD EQUIPMENT



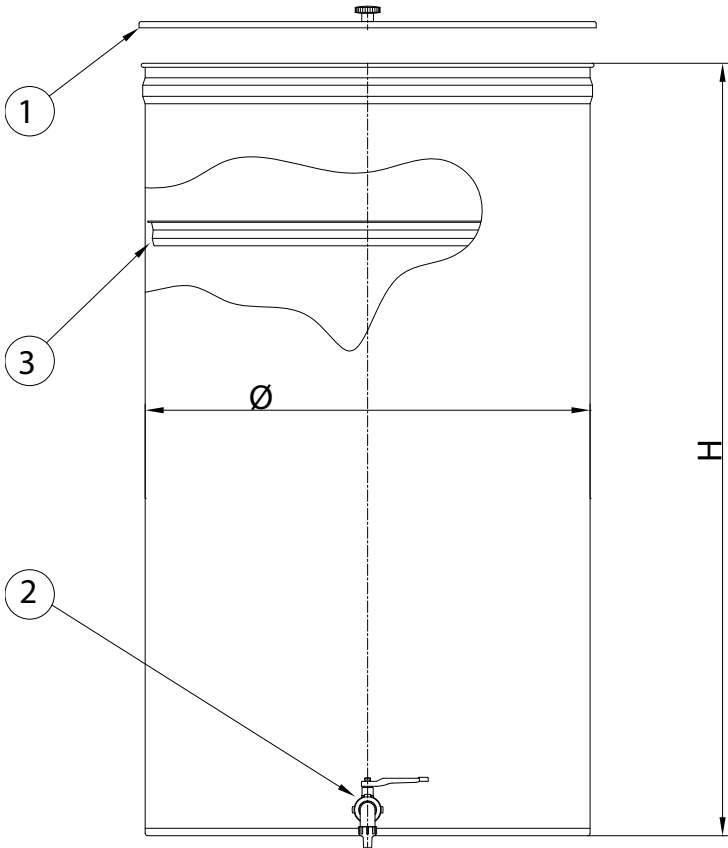
1. Lid
2. Seal and clamp
3. Handles
4. 1/2" stainless steel faucet

ACCESSORIES ON REQUEST

- A. Stainless steel pedestal
- B. Inertization kit (pag. 32)
- C. Perforated basket (pag. 18)



Flat bottom tank oenological system



STANDARD EQUIPMENT

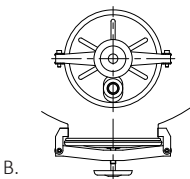


1. Dust cover
2. 1/2" stainless steel faucet per serbatoi da 25 a 300 lt. Stainless steel Ghidi valve 1" x 25 oenological, for tanks from 400 to 2000 liters.
3. Floating winemaking system

COD.	COD. PORT	L.	Ø	H
20050	*****	50	365	500
20075	*****	75	365	750
20100	*****	100	410	750
20150	*****	150	510	750
20200	*****	200	510	1000
20300	*****	300	620	1000
20400	20407	400	720	1000
20500	20507	500	720	1250
20600	20607	600	720	1500
20800	20807	800	920	1250
21000	21007	1000	920	1500
21500	21507	1500	1160	1500
22000	22007	2000	1310	1500

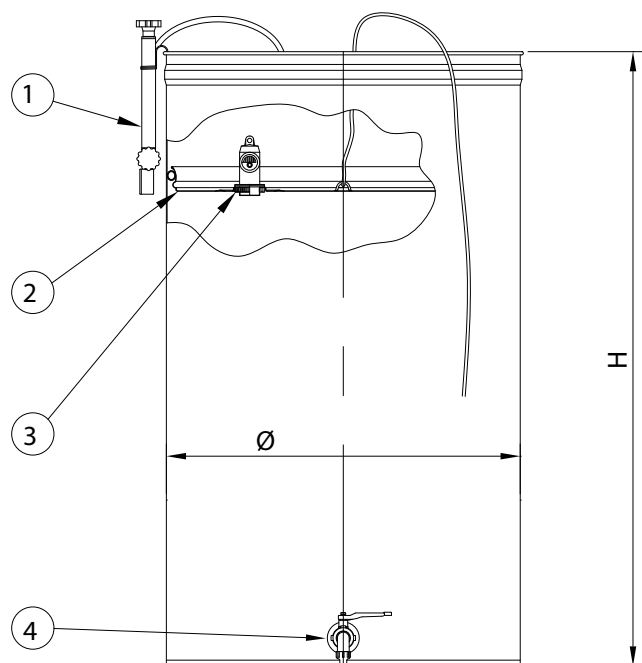
ACCESSORIES ON REQUEST

- A. Stainless steel pedestal
- B. Circ. door Ø 300 mm



Flat bottom tank pneumatic system

COD.	COD. C/PORT	LITERS	Ø	H
*****	*****	*****	*****	*****
*****	*****	*****	*****	*****
*****	*****	*****	*****	*****
40100	*****	100*	410	750
40150	*****	150*	510	750
40200	*****	200*	510	1000
40300	*****	300*	620	1000
40400	40407	400	720	1000
40500	40507	500	720	1250
40600	40607	600	720	1500
40800	40807	800	920	1250
41000	41007	1000	920	1500
41500	41507	1500	1160	1500
42000	42007	2000	1310	1500



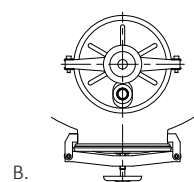
ACCESSORIES ON REQUEST

- A. Stainless steel pedestal
B. Circ. door Ø 300 mm

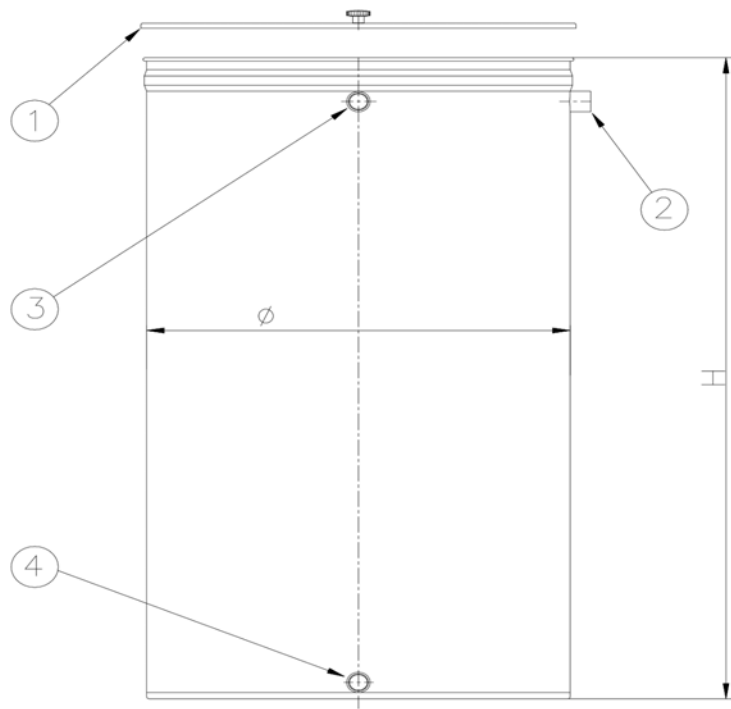
STANDARD EQUIPMENT



1. Pneumatic system kit
2. Floating pneumatic system
3. Moplen pressure/vacuum valve
4. 1/2" stainless steel tap for tanks from 25 to 300 lt
Ghidi 1" x 25 stainless steel valve for wine tanks from 400 to 2000 lt



“Acquasicura” flat bottom tank



COD.	LITERS	Ø	H
*****	***	***	***
*****	***	***	***
*****	***	***	***
*****	***	***	***
*****	***	***	***
*****	****	***	***
110300	300	620	1000
110400	400	720	1000
110500	500	720	1250
110600	600	720	1500
110800	800	920	1250
111000	1000	920	1500
111500	1500	1160	1500
112000	2000	1310	1500

STANDARD
EQUIPMENT



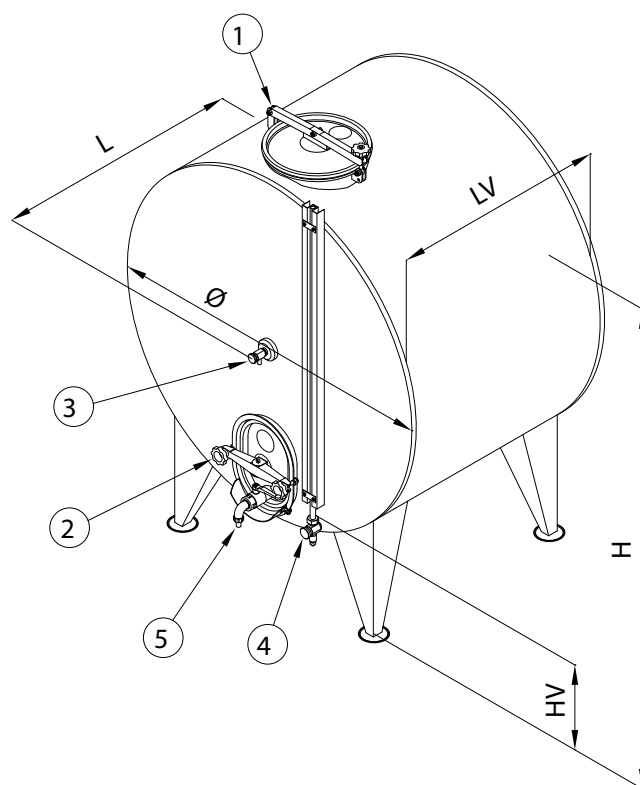
1. Dust cover
2. Inlet sleeve 1"
3. Overflow sleeve 1"
4. Outlet sleeve 1"

ACCESSORIES ON REQUEST

A. Stainless steel pedestal

Tank model Botticella

COD.	LITERS	Ø	H	L	LV	HV
90500	500	920	1320	875	750	350
90670	670	920	1320	1125	1000	350

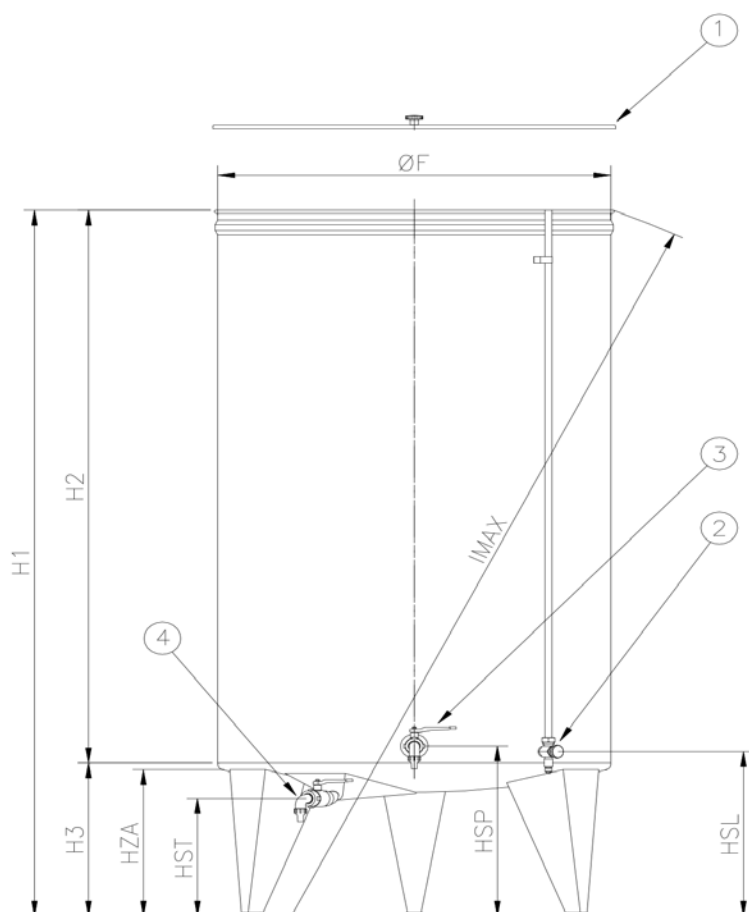


STANDARD EQUIPMENT



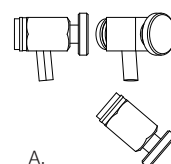
1. Manhole Ø 300 mm with Moplen pressure/vacuum valve
2. Oval door 190 x 265 mm
3. Stainless steel sample collector
4. Stainless steel level gauge holder with protective plate
5. Stainless steel Ghidi valve 1" x 25 oenological

Conical bottom tank on legs with dust cover

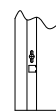


ACCESSORIES ON REQUEST

- A. Stainless steel sample collector *Cod. 7090*
- B. Level protection sheet per linear metre *Cod. 7092*
- C. Valves of all types
- D. Circ. door Ø 300 mm
- E. Leg height mm 600- Leg height mm 500- Adjustable foot



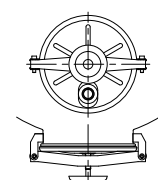
A.



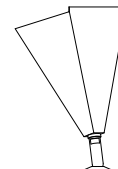
B.



B.



D.



E.



C.

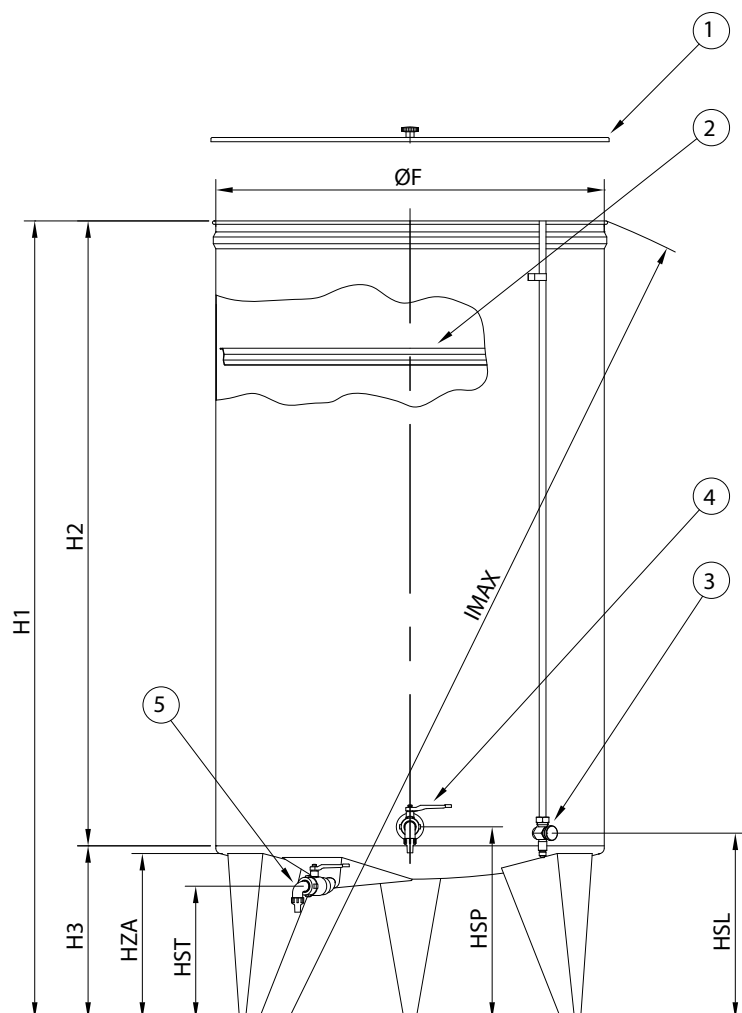
STANDARD EQUIPMENT



- 1. Dust cover
- 2. Stainless steel level holder
- 3. Partial drain with stainless steel valve Ghidi 1" X 25 enological
- 4. Total drain with stainless steel valve Ghidi 1" X 25 enological

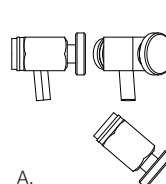
COD. S/PORT.	COD. C/PORT.	LITERS	ØF	H1	H2	H3	HSL	HSP	HST	LEGS	HZA	IMAX
70301	*****	300	620	1410	1000	410	440	455	315	3	390	1500
70401	70402	400	720	1410	1000	410	440	455	315	3	390	1525
70501	70502	500	720	1660	1250	410	440	455	315	3	390	1755
70601	70602	600	720	1910	1500	410	440	455	315	3	390	1995
70801	70802	800	920	1660	1250	410	440	455	315	3	390	1810
71001	71002	1000	920	1910	1500	410	440	455	315	3	390	2045
71501	71502	1500	1160	1905	1500	405	435	435	215	3	400	2050
72001	72002	2000	1310	1910	1500	410	440	440	220	3	400	2045

Conical bottom tank on legs oenological system

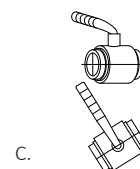


ACCESSORIES ON REQUEST

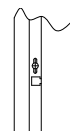
- A. Stainless steel sample collector *Cod. 7090*
- B. Level protection sheet per linear metre *Cod. 7092*
- C. Valves of all types
- D. Circ. door Ø 300 mm
- E. Leg height mm 600- Leg height mm 500- Adjustable foot



A.



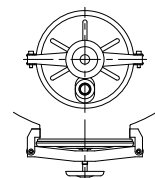
C.



B.



D.



E.

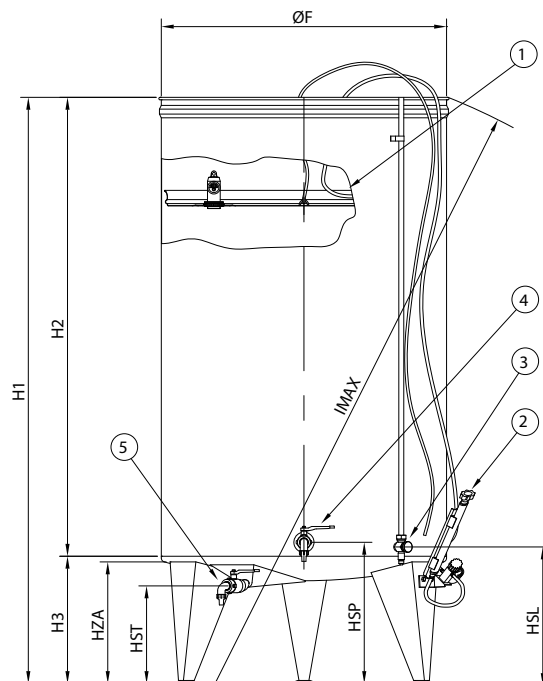
STANDARD EQUIPMENT



1. Dust cover
2. Floating winemaking system
3. Stainless steel level holder
4. Partial drain with stainless steel valve Ghidi 1" X 25 enological
5. Total drain with stainless steel valve Ghidi 1" X 25 enological

COD. S/PORT.	COD. C/PORT.	LITERS	ØF	H1	H2	H3	HSL	HSP	HST	LEGS	HZA	IMAX
70300	*****	300	620	1410	1000	410	440	455	315	3	390	1500
70400	70407	400	720	1410	1000	410	440	455	315	3	390	1525
70500	70507	500	720	1660	1250	410	440	455	315	3	390	1755
70600	70607	600	720	1910	1500	410	440	455	315	3	390	1995
70800	70807	800	920	1660	1250	410	440	455	315	3	390	1810
71000	71007	1000	920	1910	1500	410	440	455	315	3	390	2045
71500	71507	1500	1160	1905	1500	405	435	435	215	3	400	2050
72000	72007	2000	1310	1910	1500	410	440	440	220	3	400	2045

Conical bottom tank on legs pneumatic system

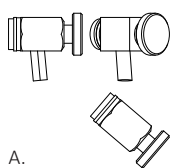


STANDARD EQUIPMENT

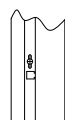


1. Floating pneumatic system
2. Pneumatic system kit
3. Stainless steel level holder
4. Partial drain with stainless steel valve Ghidi 1" X 25 enological
5. Total drain with stainless steel valve Ghidi 1" X 25 enological

COD. S/PORT.	COD. C/PORT.	LITERS	ØF	H1	H2	H3	HSL	HSP	HST	LEGS	HZA	IMAX
80300	*****	300	620	1410	1000	410	440	455	315	3	390	1500
80400	80407	400	720	1410	1000	410	440	455	315	3	390	1525
80500	80507	500	720	1660	1250	410	440	455	315	3	390	1755
80600	80607	600	720	1910	1500	410	440	455	315	3	390	1995
80800	80807	800	920	1660	1250	410	440	455	315	3	390	1810
81000	81007	1000	920	1910	1500	410	440	455	315	3	390	2045
81500	81507	1500	1160	2160	1500	405	435	435	215	3	400	2115
82000	82007	2000	1310	2165	1500	410	440	440	220	3	400	2170



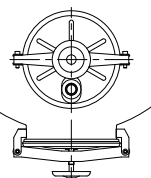
A.



B.



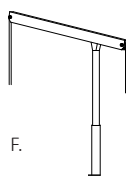
C.



D.



E.

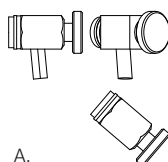
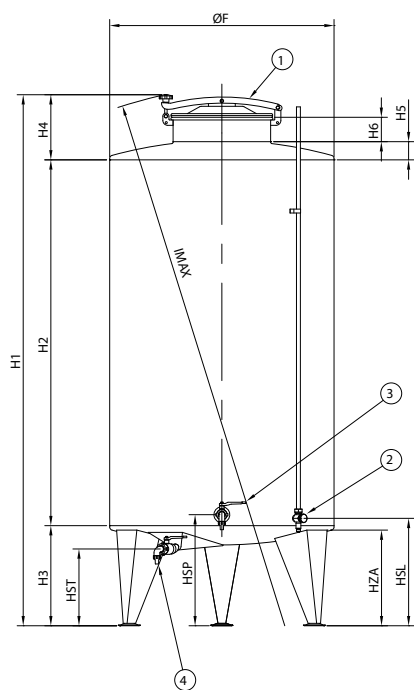


F.

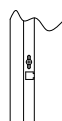
ACCESSORIES ON REQUEST

- A. Stainless steel sample collector *Cod. 7090*
- B. Level protection sheet per linear metre *Cod. 7092*
- C. Valves of all types
- D. Circ. door Ø 300 mm
- E. Leg height mm 600 - Leg height mm 500 - Adjustable foot
- F. Floating lifting arm *Cod. 7093*

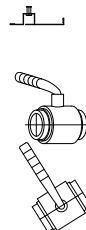
Conical bottom tank on legs for storage



A.



B.



C.

STANDARD EQUIPMENT

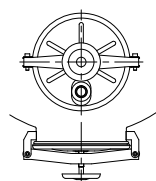


1. Bar-type manhole, diameter 400 mm
2. Stainless steel level holder
3. Partial drain with stainless steel valve Ghidi 1" X 25 enological
4. Total drain with stainless steel valve Ghidi 1" X 25 enological

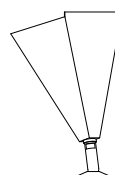
ACCESSORIES ON REQUEST

- A. Stainless steel sample collector *Cod. 7090*
- B. Level protection sheet per linear metre *Cod. 7092*
- C. Valves of all types
- D. Circ. door Ø 300 mm
- E. Leg height mm 600- Leg height mm 500- Adjustable foot
- F. Provision for inerting system with safety valve *Cod. AC0021*
- G. Inertization kit (pag. 32)

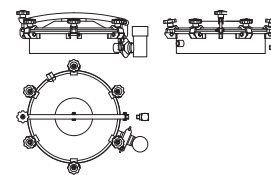
D.



E.

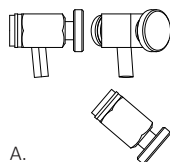
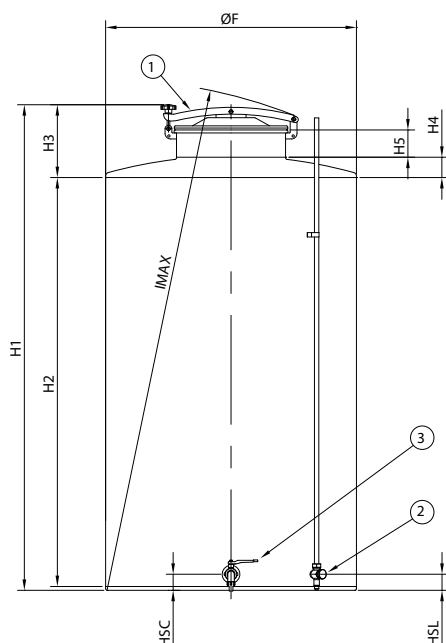


F.

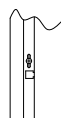


COD. S/PORT.	COD. C/PORT.	LITERS	ØF	H1	H2	H3	H4	HSP	HST	LEGS	HZA	IMAX
60300	*****	300	620	1670	1000	410	260	455	315	3	390	1670
60400	60407	400	720	1675	1000	410	265	455	315	3	390	1675
60500	60507	500	720	1925	1250	410	265	455	315	3	390	1925
60600	60607	600	720	2175	1500	410	265	455	315	3	390	2170
60800	60807	800	920	1930	1250	410	270	455	315	3	390	1990
61000	61007	1000	920	2180	1500	410	270	455	315	3	390	2235
61500	61507	1500	1160	2210	1500	405	305	435	215	3	400	2235
62000	62007	2000	1310	2215	1500	410	305	440	220	3	400	2245

Flat bottom tank for storage



A.



B.



C.

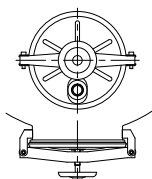
STANDARD EQUIPMENT



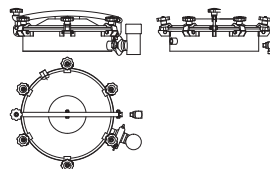
1. 400 mm diameter manhole cover
 2. Stainless steel level gauge
 3. Full drain with valve
- Stainless steel Ghidi 1" x 25 for winemaking

ACCESSORIES ON REQUEST

- A. Stainless steel sample collector *Cod. 7090*
- B. Level protection sheet per linear metre *Cod. 7092*
- C. Valves of all types
- D. Circ. door Ø 300 mm
- E. Provision for inerting system with safety valve *Cod. AC0021*
- F. Stainless steel pedestal
- G. Inertization kit (vedi pag. 32)



D.

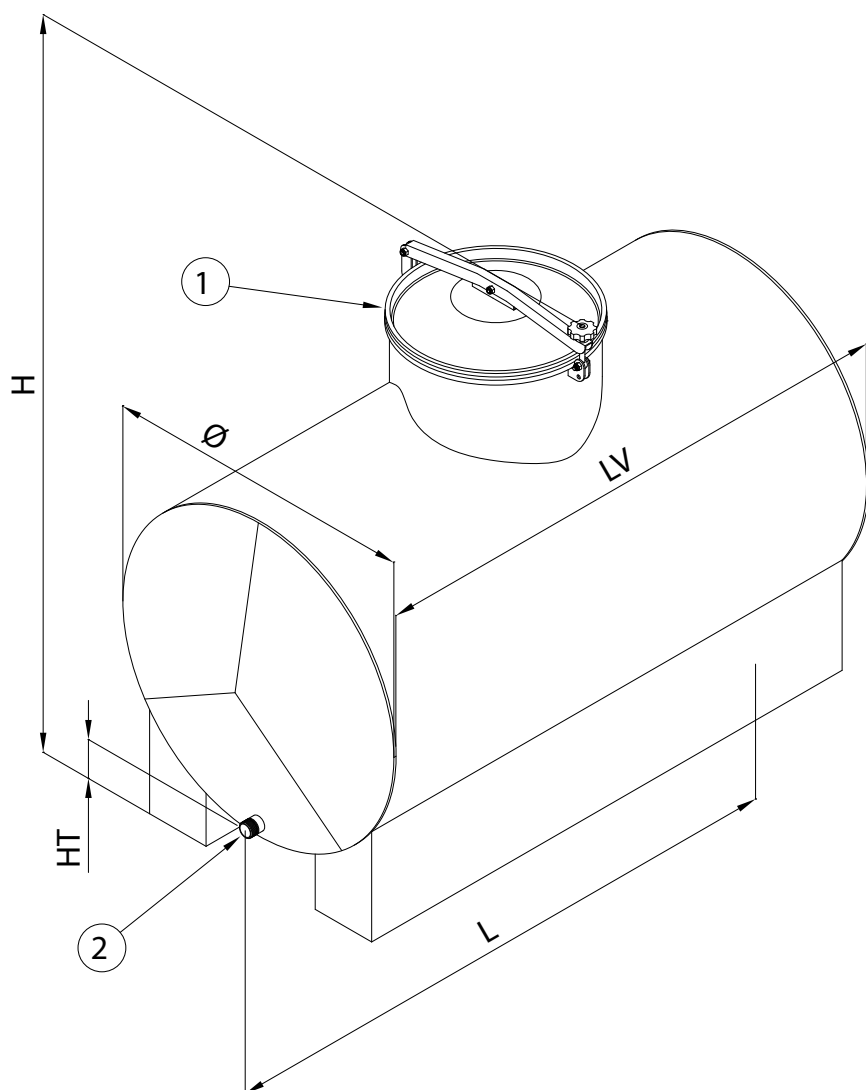


E.



COD. S/PORT.	COD. C/PORT.	LITERS	ØF	H1	H2	H3	H4	H5	H6	HSL	HSC	IMAX
50300	*****	300	620	1275	1000	15	260	65	100	50	60	1345
50400	50407	400	720	1280	1000	15	265	70	100	50	60	1370
50500	50507	500	720	1530	1250	15	265	70	100	50	60	1600
50600	50607	600	720	1780	1500	15	265	70	100	50	60	1835
50800	50807	800	920	1535	1250	15	270	75	100	50	60	1645
51000	51007	1000	920	1785	1500	15	270	75	100	50	60	1875
51500	51507	1500	1160	1825	1500	20	305	115	100	60	60	1960
52000	52007	2000	1310	1825	1500	20	305	115	100	60	60	1990

Tank model Cisterna



STANDARD EQUIPMENT



1. Bar-type manhole Ø 400 mm with Moplen pressure/vacuum valve
2. Total discharge (specify Ø)

ACCESSORIES ON REQUEST

- A. Valves of all types



A.

COD.	LITERS	Ø	H	HT	L	LV
150300	300	620	975	100	1135	1000
150400	400	720	1075	100	1135	1000
150500	500	720	1075	100	1385	1250
150600	600	720	1075	100	1635	1500
150800	800	920	1275	100	1385	1250
151000	1000	920	1275	100	1635	1500
151500	1500	1160	1515	100	1635	1500
152000	2000	1310	1550	100	1635	1500



Pots and filter baskets from 30 to 500 litres

COD.	LITERS	Ø	H
1030	30	365	300
1060	60	410	500
1100	100	510	500
1150	150	620	500
1200	200	720	500
1500	500	920	750

ACCESSORIES ON REQUEST

COD.	DESCRIZIONE
8001	Flame diffuser pot bottom lt 30
8002	Flame diffuser pot bottom lt 60
8003	Flame diffuser pot bottom lt 100
8004	Flame diffuser pot bottom lt 150
8005	Flame diffuser pot bottom lt 200
8006	Flame diffuser pot bottom lt 500
BAV0004	Stainless steel 1/2" tap on extended sleeve
B7011	Stainless steel pot lid lt 30
B7012	Stainless steel pot lid lt 60
B7013	Stainless steel pot lid lt 100
B7014	Stainless steel pot lid lt 150
B7015	Stainless steel pot lid lt 200
B7016	Stainless steel pot lid lt 500



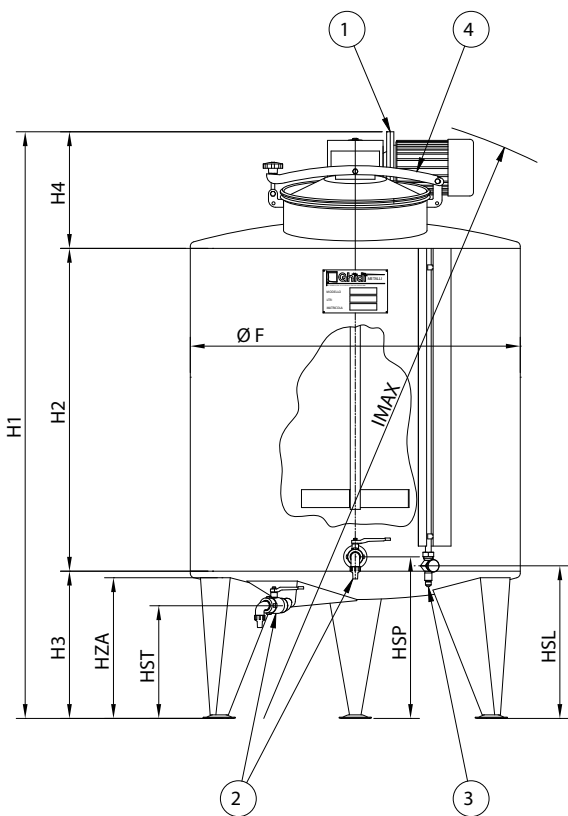
Filter baskets from 30 to 500 LITERS

Stainless steel mesh with 4 mm holes (2 mm on request)

COD.	LITERS	Ø	H
9030	30	335	300
9060	60	380	500
9100	100	480	500
9150	150	590	500
9200	200	690	500
9500	500	890	750



Mixer with fixed speed gear motor



STANDARD
EQUIPMENT



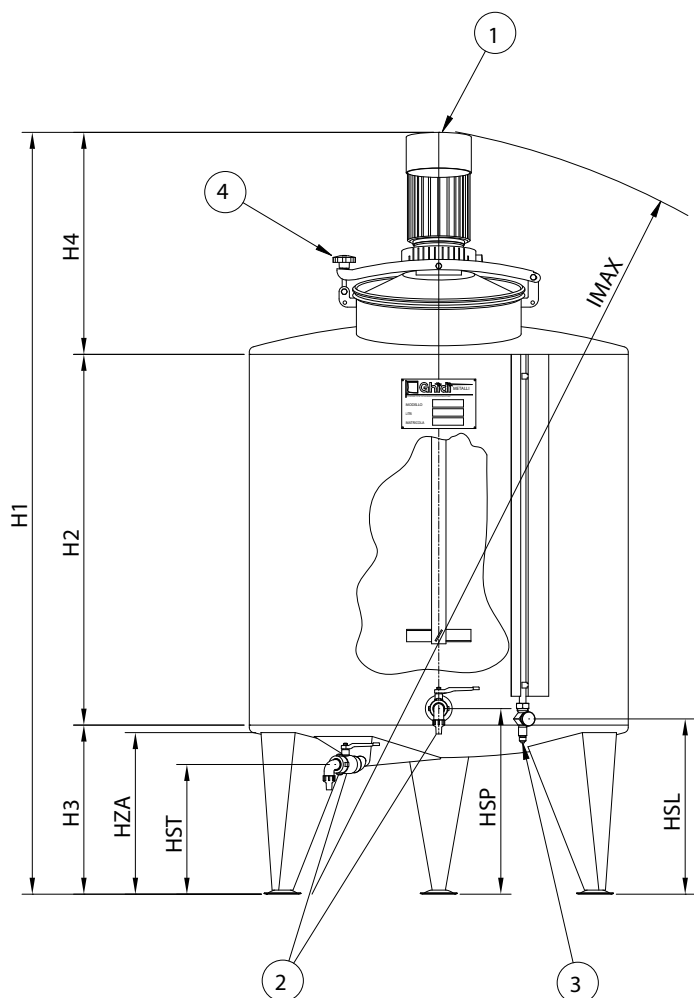
- 1. Motor with gear reducer 0.75 HP, 380 V, 33 rpm
- 2. Ghidi stainless steel 1" x 25 wine valve on discharge and sampling outlet
- 3. Stainless steel level indicator with protection plate
- 4. Top manhole with bar lock Ø 400 mm

ACCESSORIES ON REQUEST

- A. Power supply V 220
- B. Glass level rod, COD. AZ0062

COD.	LITERS	ØF	H1	H2	H3	H4	HSL	HSP	HST	LEGS	HZA	IMAX
MR600A	620	920	1850	900	410	540	425	450	315	3	390	1910
MR1000A	1060	1160	1930	950	405	575	425	445	245	3	400	1970

Mixer with variable speed motor



STANDARD EQUIPMENT



1. Motor with speed variator, 1 HP, 380 V, variable speed 190/1000 rpm
2. Stainless steel Ghidi 1" x 25 oenological valve on discharge and sampling
3. Stainless steel level gauge holder with protective plate
4. Bar-type manhole, diameter 400 mm

ACCESSORIES ON REQUEST

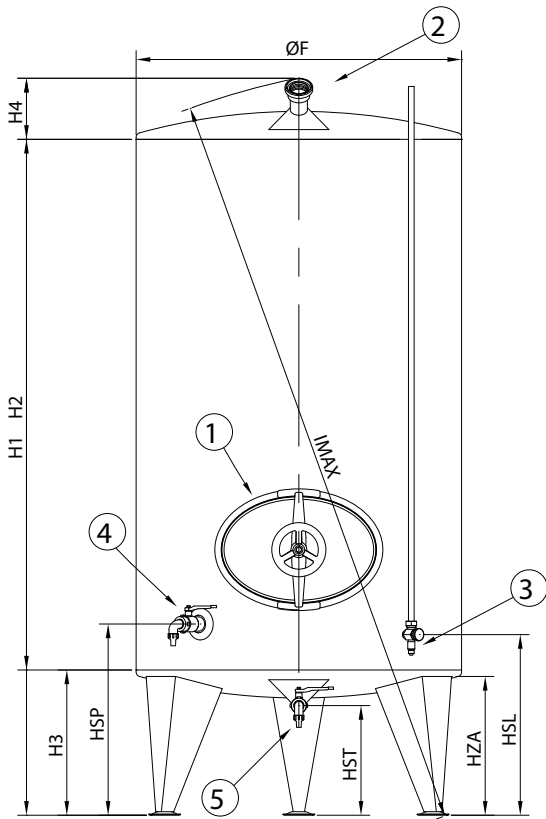
- A. Power supply 220 V not provided
-
- B. Glass level rod *COD. AZ0062*

COD.	LITERS	ØF	H1	H2	H3	H4	HSL	HSP	HST	LEGS	HZA	IMAX
MV600A	620	920	1635	900	410	325	425	450	315	3	390	1710
MV1000A	1060	1160	1730	950	405	375	425	445	245	3	400	1775

Tank model DANUBIO



STACKED TANKS
AVAILABLE ON
REQUEST



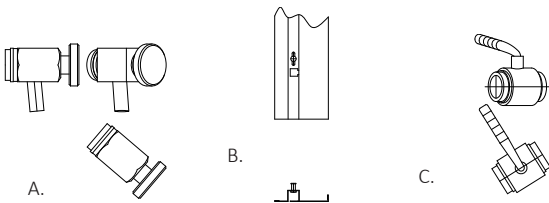
STANDARD EQUIPMENT



1. Oval door 300x435 mm
2. Female filling fitting 50 DIN
3. Stainless steel level holder
4. Partial drain with stainless steel valve Ghidi 1" X 25 enological
5. Total drain with stainless steel valve Ghidi 1" X 25 enological

ACCESSORIES ON REQUEST

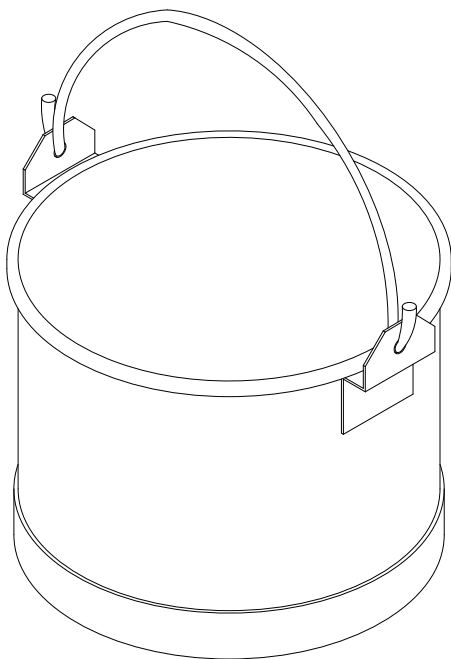
- A. Stainless steel sample collector *Cod. 7090*
- B. Level protection sheet per linear metre *Cod. 7092*
- C. Valves of all types



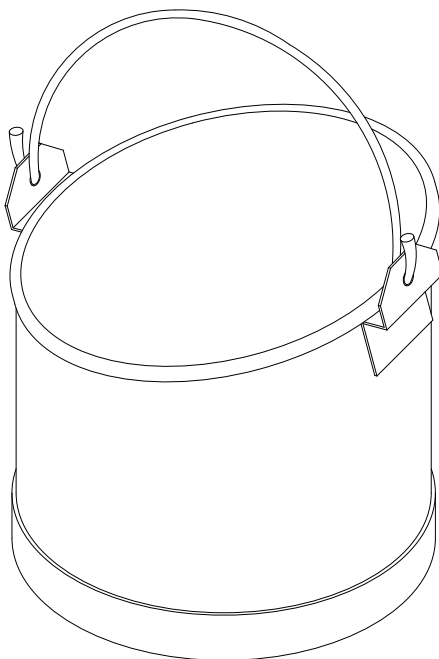
COD.	LITERS	ØF	H1	H2	H3	H4	HSL	HSP	HST	HZA	HP	IMAX
60801	800	920	1835	1250	410	175	510	540	315	390	170	1840
61001	1000	920	2085	1500	410	175	510	540	315	390	170	2090
61501	1500	1160	2085	1500	405	175	510	540	315	400	170	2100
62001	2000	1310	2085	1500	405	175	510	540	315	400	170	2110
62501	2500	1310	2565	1875	515	175	510	540	415	510	170	2635
63001	3000	1310	2940	2250	515	175	510	540	415	510	170	3010



Milk bucket



BUCKET
COD. 1014



INCLINED BUCKET
COD. 1015

COD.	LITERS	Ø	H
1014	14	300	200
1015	14	300	200

Flat bottom and truncated conical fermenters

Flat-bottom fermentation tanks da 25 a 200 LITERS

STANDARD EQUIPMENT



1. Lid
2. Clamp ring and gasket
3. Handles
4. Stainless steel valve 1/2"
5. Airlock or double-acting valve*

ACCESSORIES ON REQUEST

COD.	DESCRIPTION
6011	Stainless steel stand for 25–30–50–75 L fermenter
6012	Stainless steel stand for 100 L fermenter
6013	Stainless steel stand for 150–200 L fermenter
	Perforated basket (Pag. 20)

COD.	LITERS	Ø	H
B30025*	25	365	250
B30030*	30	365	300
B30050*	50	365	500
B30075	75	365	750
B30100	100	410	750
B30150	150	510	750
B30200	200	510	1000



Truncated conical fermentation tanks 60° da 60 a 300 LITERS



COD.	LITERS	Ø	H1	HT
B160060	60	365	500	1210
B160110	110	410	750	1460
B160150	150	510	625	1455
B160300	300	620	850	1780

STANDARD EQUIPMENT



- A. Lid
- B. Clamp ring and gasket
- C. Stainless steel valve 1/2" at sampling point
- D. Stainless steel valve 1" with hose nozzle at discharge outlet
- E. Detachable feet
- F. Double-acting moplen valve

Truncated conical fermenters

from 300 to 2000 liters

Equipped with temperature control, with optional thermal insulation

COD.	LITERS nom.	LITERS cono	LITERS tot.	Ø	H1 mm	HT mm
B170300	300	85	384	720	750	1990
B170600	600	177	770	920	900	2350
B170800	800	177	980	920	1250	2700
B171000	1000	328	1320	1160	1000	2650
B172000	2000	510	2510	1310	1500	3290

STANDARD EQUIPMENT



- A. Top manhole Ø 400 mm
- B. Conical bottom 60°
- C. Double-acting moplen valve
- D. Inlet pipe with DIN or clamp fitting
- E. Discharge and sampling fittings, DIN or clamp
- F. Adjustable feet

HT

H1



ACCESSORIES ON REQUEST

COD.	DESCRIPTION
AP0002	Lower circular door Ø 300 mm
BAF0002	Lateral temperature control jacket H 600mm per lt 300
BAF0005	Lateral temperature control jacket H 600mm per lt 600/800
BAF0007	Lateral temperature control jacket H 600mm per lt 1000
BAF0009	Conical temperature control jacket H 600mm per lt 2000
BAF0022	Conical temperature control jacket H 300mm per lt 300
BAF0025	Conical temperature control jacket H 300mm per lt 600/800
BAF0027	Conical temperature control jacket H 300mm per lt 1000
BAF0029	Conical temperature control jacket H 300 mm for 2000 L
B7090	Sampling valve 15 DIN
B7091	Level indicator 15 DIN with protection plate and return line
AZ0041	Analog stainless steel thermometer
BAZ0071	Stainless steel spray ball connected to the level indicator
AV0305	Stainless steel butterfly valve 32 DIN
AV0300	Stainless steel butterfly valve 40 DIN
AV0301	Stainless steel butterfly valve 50 DIN
AV0303	Stainless steel butterfly valve 1"1/2 TRI-CLAMP
AV0304	Stainless steel butterfly valve 2" TRI-CLAMP
AC0021	Preparation of inerting system with safety valve
	Inertization kit (vedi pag. 32)



Conical bottom tank on legs pneumatic system

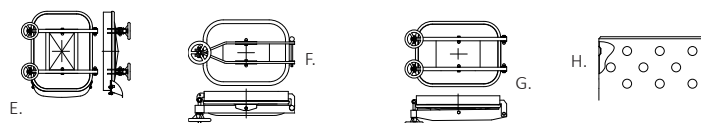
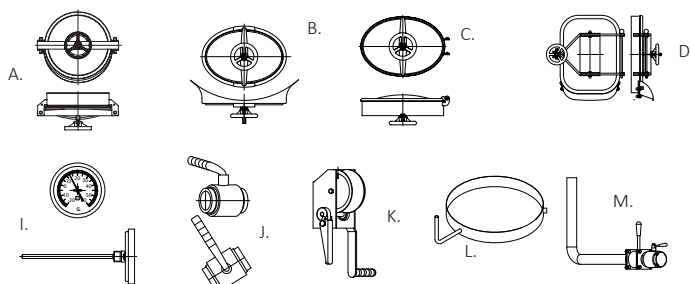
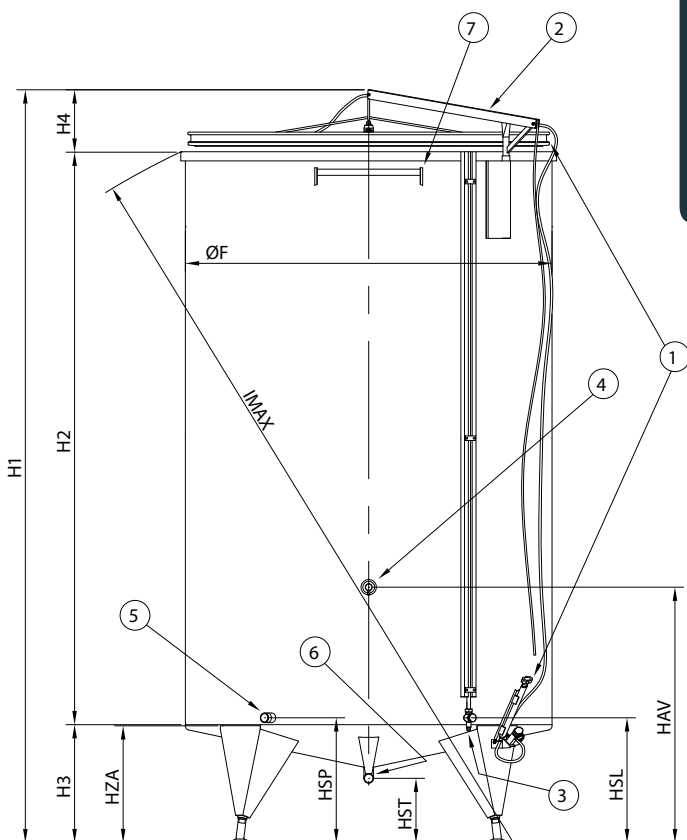
STANDARD EQUIPMENT



1. Floating lid and pneumatic kit
2. Floating lid lifting arm
3. Level gauge with protection plate
4. Stainless steel sample collector
5. Partial discharge outlet (specify ϕ)
6. Total discharge outlet (specify ϕ)
7. Ladder support

ACCESSORIES ON REQUEST

- A. Circular door ϕ 400 mm, Code AP0003
- B. Pressed oval door 300x435 mm (only for diameters 1160/1310), Code AP0007
- C. Oval door 304x400 mm, Code AP0004
- D. Rectangular door 420x310 mm, Code AP0005
- E. Rectangular door 530x400 mm, Code AP0006
- F. Horizontal rectangular door 310x420 mm, Code AP0008
- G. Horizontal rectangular door 400x530 mm, Code AP0009
- H. Pressed cooling jacket
- I. Thermometer, Code AZ0041
- J. Valves of all types
- K. Mechanical winch for floating lid lifting, Code AZ0031
- L. Tank for malolactic fermentation
- M. Flanged racking valve



Cod.	LITERS	ØF	H1	H2	H3	H4	HSL	HAV	HSP	HST	LEGS	HZA	IMAX
FCG2500A	2500	1310	2705	1875	515	315	615	1215	545	325	3 reg.	510	2760
FCG3000A	3000	1310	3080	2250	515	315	615	1215	545	325	3 reg.	510	3090
FCG3000B	3000	1600	2535	1500	515	520	615	1215	545	280	4 reg.	510	2480
FCG4000A	4000	1600	3035	2000	515	520	615	1215	545	280	4 reg.	510	2905
FCG5000A	5000	1600	3535	2500	515	520	615	1215	545	280	4 reg.	510	3345
FCG5000B	5000	1800	3120	2000	515	605	615	1215	545	280	4 reg.	510	2985
FCG6000A	6000	1600	4035	3000	515	520	615	1215	545	280	4 reg.	510	3800
FCG6500A	6500	1800	3620	2500	515	605	615	1215	545	280	4 reg.	510	3420
FCG8000A	8000	1800	4120	3000	515	605	615	1215	545	280	4 reg.	510	3865
FCG8000B	8000	2100	3720	2500	530	690	630	1230	560	275	4 reg.	525	3560
FCG10000A	10000	2100	4220	3000	530	690	630	1230	560	275	4 reg.	525	3995
FCG13500A	13500	2400	4080	3000	530	550	630	1230	560	255	5 reg.	525	4180



WINE



OIL



HONEY



SPIRIT



BEER



INDUSTRY

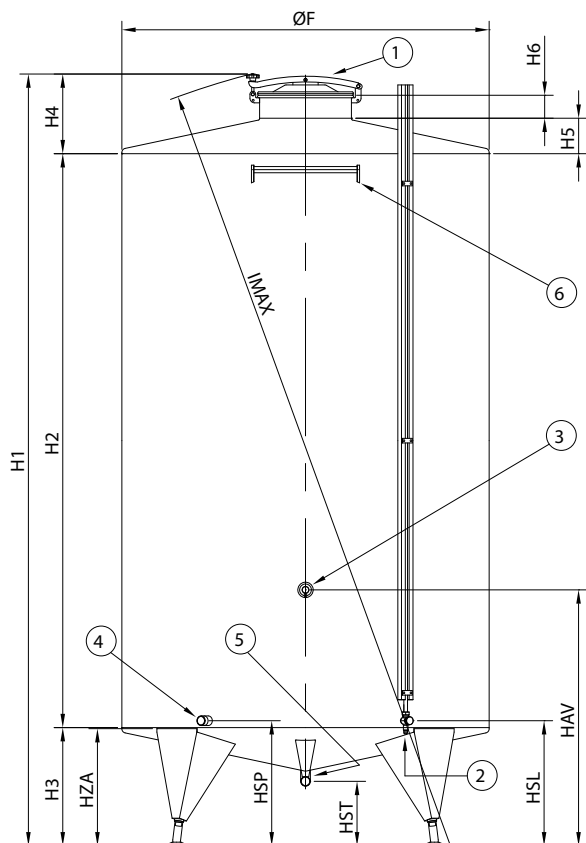


WATER



MILK

Conical bottom tank on legs for storage



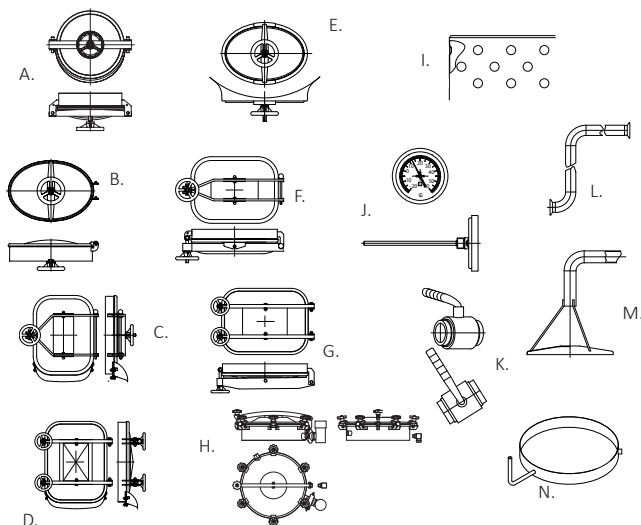
STANDARD EQUIPMENT



1. Top manhole Ø 400 mm with bar lock
2. Stainless steel level gauge with protection plate
3. Stainless steel sample collector
4. Partial discharge outlet (specify Ø)
5. Total discharge outlet (specify Ø)
6. Ladder support

ACCESSORIES ON REQUEST

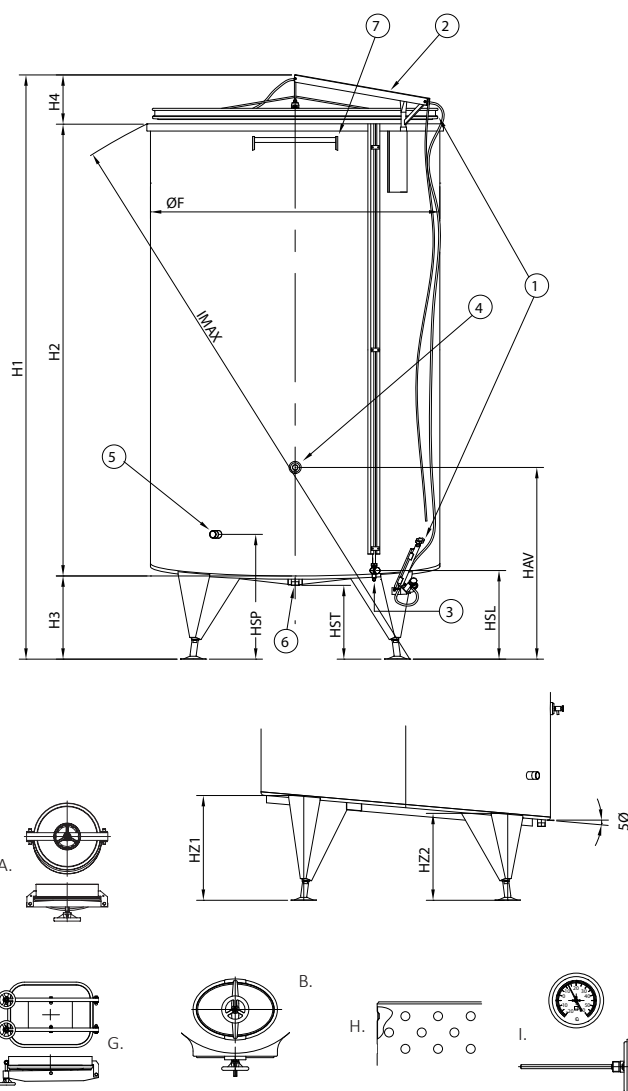
- A. Circular door Ø 400 mm, Code AP0003
- B. Oval door 304×400 mm, Code AP0004
- C. Rectangular door 420×310 mm, Code AP0005
- D. Rectangular door 530×400 mm, Code AP0006
- E. Pressed oval door 300×435 mm (only for diameters 1160/1310), Code AP0007
- F. Horizontal rectangular door 310×420 mm, Code AP0008
- G. Horizontal rectangular door 400×530 mm, Code AP0009
- H. Clamp application with level indicator and return line for inert gas flushing, with safety valve, Code AC0021
- I. Pressed cooling jacket
- J. Thermometer, Code AZ0041
- K. Valves of all types
- L. Pump-over pipe Ø 40 Code AZ1001 – Ø 50 Code AZ1002 – Ø 60 Code AZ1003
- M. Grape marc irrigation plate Ø 40 Code AZ1004 – Ø 50 Code AZ1005 – Ø 60 Code AZ1006
- N. Heated tank for malolactic fermentation
- O. Inertization kit (vedi pag. 32)



Cod.	LITERS	ØF	H1	H2	H3	H4	H5	H6	HSL	HAV	HSP	HST	LEGS	HZA	IMAX
FCGS2500A	2500	1310	2695	1875	515	305	115	100	615	1215	545	325	3 reg.	510	2735
FCGS3000A	3000	1310	3070	2250	515	305	115	100	615	1215	545	325	3 reg.	510	3110
FCGS3000B	3000	1600	2360	1500	515	345	155	100	615	1215	545	280	4 reg.	510	2520
FCGS4000A	4000	1600	2860	2000	515	345	155	100	615	1215	545	280	4 reg.	510	2995
FCGS5000A	5000	1600	3360	2500	515	345	155	100	615	1215	545	280	4 reg.	510	3475
FCGS5000B	5000	1800	2860	2000	515	345	155	100	615	1215	545	280	4 reg.	510	3005
FCGS6000A	6000	1600	3860	3000	515	345	155	100	615	1215	545	280	4 reg.	510	3960
FCGS6500A	6500	1800	3360	2500	515	345	155	100	615	1215	545	280	4 reg.	510	3485
FCGS8000A	8000	1800	3860	3000	515	345	155	100	615	1215	545	280	4 reg.	510	3970
FCGS8000B	8000	2100	3395	2500	530	365	165	100	630	1230	560	275	4 reg.	525	3550
FCGS10000A	10000	2100	3895	3000	530	365	165	100	630	1230	560	275	4 reg.	525	4030
FCGS13500A	13500	2400	3920	3000	530	390	195	100	630	1230	560	255	5 reg.	525	4185

Inclined-bottom tank on legs

"Fermentino" pneumatic system



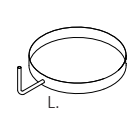
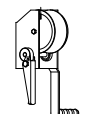
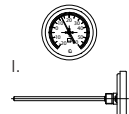
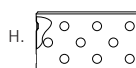
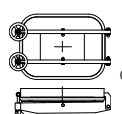
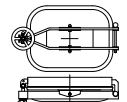
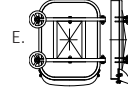
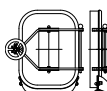
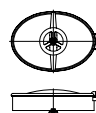
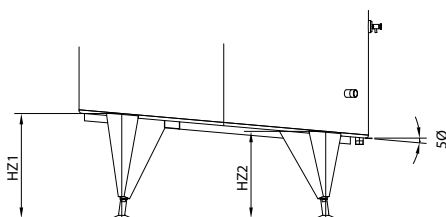
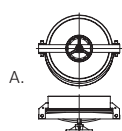
STANDARD EQUIPMENT



1. Floating lid and pneumatic kit
2. Floating lid lifting arm
3. Level gauge with protection plate
4. Stainless steel sample collector
5. Partial discharge outlet (specify ϕ)
6. Total discharge outlet (specify ϕ)
7. Ladder support

ACCESSORIES ON REQUEST

- A. Circular door ϕ 400 mm, Code AP0003
- B. Pressed oval door 300x435 mm (only for diameters 1160/1310), Code AP0007
- C. Oval door 304x400 mm, Code AP0004
- D. Rectangular door 420x310 mm, Code AP0005
- E. Rectangular door 530x400 mm, Code AP0006
- F. Horizontal rectangular door 310x420 mm, Code AP0008
- G. Horizontal rectangular door 400x530 mm, Code AP0009
- H. Pressed cooling jacket
- I. Thermometer, Code AZ0041
- J. Valves of all types
- K. Mechanical winch for floating lid lifting, Code AZ0031
- L. Heated tank for malolactic fermentation



Cod.	LITERS	ϕF	H1	H2	H3	H4	HAV	HSP	HST	LEGS	HZ1	HZ2	IMAX
FIG1500A	1500	1160	2270	1500	465	305	1165	700	475	4 reg.	540	475	2245
FIG2000A	2000	1310	2280	1500	465	315	1165	695	475	4 reg.	555	475	2305
FIG2500A	2500	1310	2655	1875	465	315	1165	695	475	4 reg.	555	475	2630
FIG3000A	3000	1310	3030	2250	465	315	1165	695	475	4 reg.	555	475	2970
FIG3000B	3000	1600	2480	1500	460	520	1160	690	470	4 reg.	575	475	2440
FIG4000A	4000	1600	2980	2000	460	520	1160	690	470	4 reg.	575	475	2855
FIG5000A	5000	1600	3480	2500	460	520	1160	690	470	4 reg.	575	475	3295
FIG5000B	5000	1800	3065	2000	460	605	1160	685	470	5 reg.	585	475	2945
FIG6000A	6000	1600	3980	3000	460	520	1160	690	470	4 reg.	575	475	3750
FIG6500A	6500	1800	3565	2500	460	605	1160	685	470	5 reg.	585	475	3375
FIG8000A	8000	1800	4065	3000	460	605	1160	685	470	5 reg.	585	475	3820
FIG8000B	8000	2100	3690	2500	500	690	1200	725	510	5 reg.	650	520	3530
FIG10000A	10000	2100	4190	3000	500	690	1200	725	510	5 reg.	650	520	3965
FIG13500A	13500	2400	4070	3000	520	550	1220	750	530	5 reg.	700	550	4110



WINE



OIL



HONEY



SPIRIT



BEER



INDUSTRY



WATER



MILK

Inclined-bottom tank on legs "Fermentino" for storage

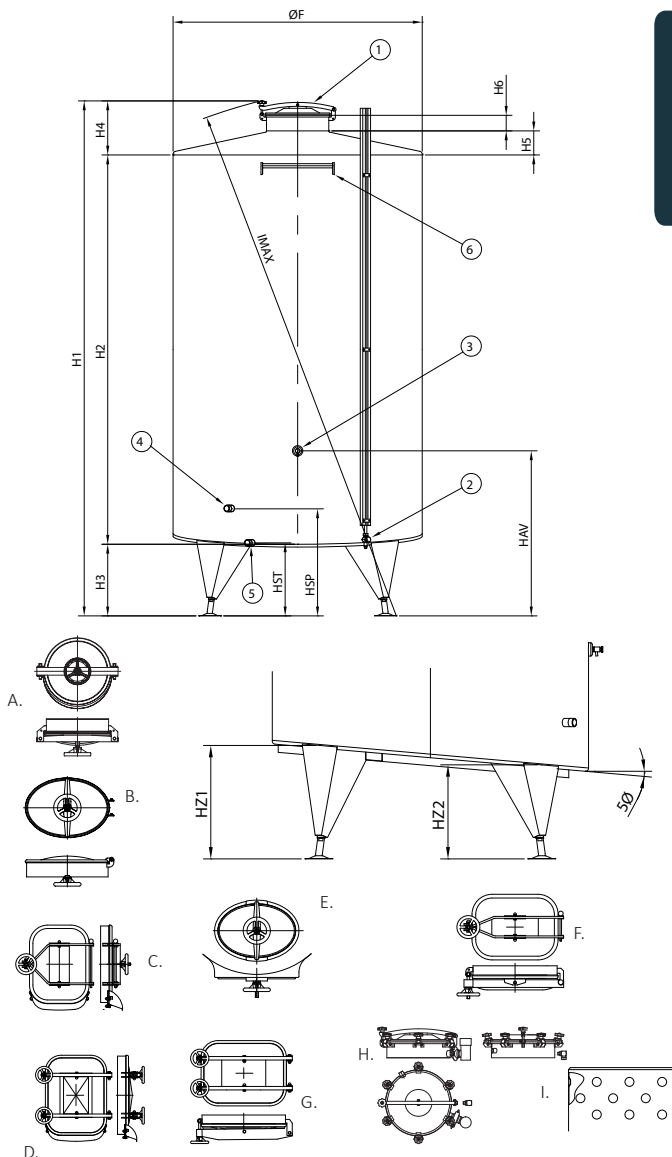
STANDARD EQUIPMENT



1. Top manhole $\varnothing$ 400 mm with bar lock
2. Stainless steel level gauge with protection plate
3. Stainless steel sample collector
4. Partial discharge outlet (specify $\varnothing$)
5. Total discharge outlet (specify $\varnothing$)
6. Ladder support

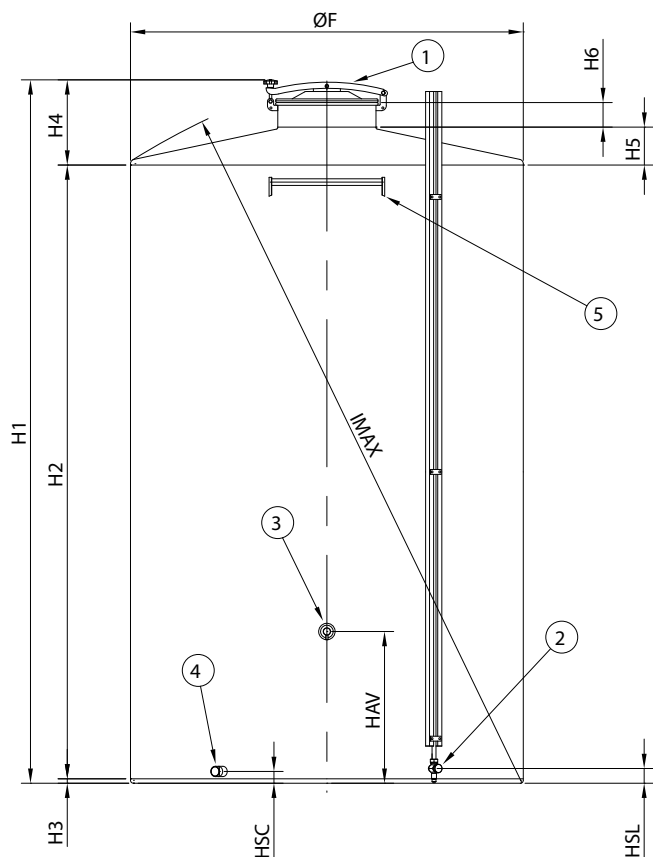
ACCESSORIES ON REQUEST

- A. Circular door $\varnothing$ 400 mm, Code AP0003
- B. Oval door 304x400 mm, Code AP0004
- C. Rectangular door 420x310 mm, Code AP0005
- D. Rectangular door 530x400 mm, Code AP0006
- E. Pressed oval door 300x435 mm (only for diameters 1160/1310), Code AP0007
- F. Horizontal rectangular door 310x420 mm, Code AP0008
- G. Horizontal rectangular door 400x530 mm, Code AP0009
- H. Clamp application with level indicator and return line for inert gas flushing, with safety valve, Code AC0021
- I. Pressed cooling jacket
- J. Thermometer, Code AZ0041
- K. Valves of all types
- L. Pump-over pipe $\varnothing$ 40 Code AZ1001 – $\varnothing$ 50 Code AZ1002 – $\varnothing$ 60 Code AZ1003
- M. Grape marc irrigation plate $\varnothing$ 40 Code AZ1004 – $\varnothing$ 50 Code AZ1005 – $\varnothing$ 60 Code AZ1006
- N. Heated tank for malolactic fermentation
- O. Inertization kit (vedi pag. 32)



Cod.	LITERS	ØF	H1	H2	H3	H4	H5	H6	HAV	HSP	HST	LEGS	HZ1	HZ2	IMAX
FIGS1500A	LT.1500	1160	2255	1500	465	290	95	100	1165	700	475	4 reg.	540	475	2370
FIGS2000A	LT.2000	1310	2270	1500	465	305	115	100	1165	695	475	4 reg.	555	475	2400
FIGS2500A	LT.2500	1310	2645	1875	465	305	115	100	1165	695	475	4 reg.	555	475	2760
FIGS3000A	LT.3000	1310	3020	2250	465	305	115	100	1165	695	475	4 reg.	555	475	3120
FIGS3000B	LT.3000	1600	2305	1500	460	345	155	100	1160	690	470	4 reg.	575	475	2470
FIGS4000A	LT.4000	1600	2805	2000	460	345	155	100	1160	690	470	4 reg.	575	475	2945
FIGS5000A	LT.5000	1600	3305	2500	460	345	155	100	1160	690	470	4 reg.	575	475	3425
FIGS5000B	LT.5000	1800	2800	2000	455	345	155	100	1155	685	470	5 reg.	585	475	2960
FIGS6000A	LT.6000	1600	3805	3000	460	345	155	100	1160	690	470	4 reg.	575	475	3910
FIGS6500A	LT.6500	1800	3300	2500	455	345	155	100	1155	685	470	5 reg.	585	475	3435
FIGS8000A	LT.8000	1800	3800	3000	455	345	155	100	1155	685	470	5 reg.	585	475	3915
FIGS8000B	LT.8000	2100	3365	2500	500	365	165	100	1200	725	510	5 reg.	650	520	3520
FIGS10000A	LT.10000	2100	3865	3000	500	365	165	100	1200	725	510	5 reg.	650	520	4000
FIGS13500A	LT.13500	2400	3910	3000	520	390	195	100	1220	750	530	5 reg.	690	550	4075

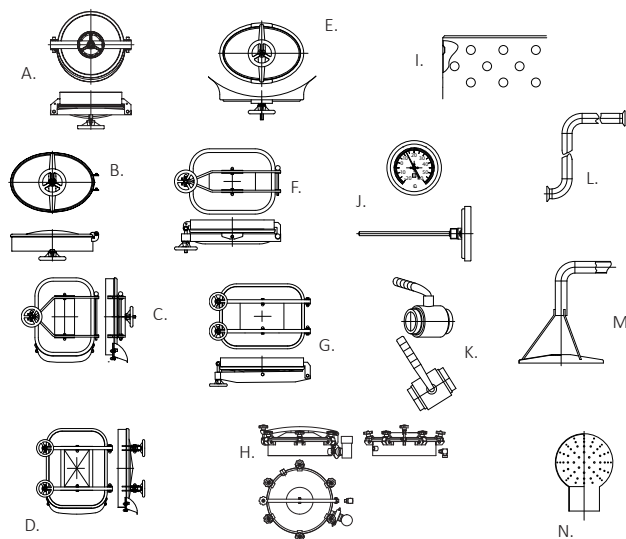
Flat bottom tank for storage



STANDARD EQUIPMENT



1. Top manhole Ø 400 mm with bar lock
2. Stainless steel level gauge with protection plate
3. Stainless steel sample collector
4. Partial discharge outlet (specify Ø)
5. Ladder support

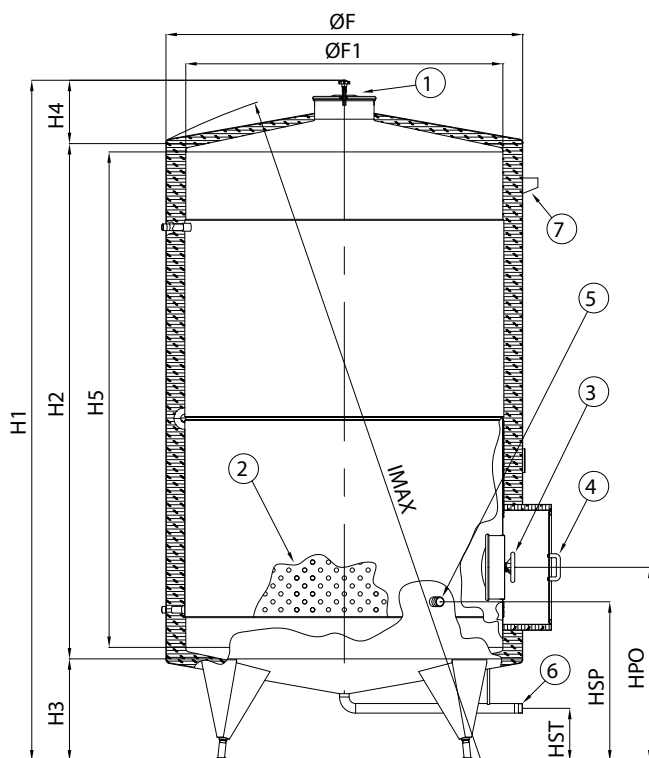


ACCESSORIES ON REQUEST

- A. Circular door Ø 400 mm, Code AP0003
- B. Oval door 304x400 mm, Code AP0004
- C. Rectangular door 420x310 mm, Code AP0005
- D. Rectangular door 530x400 mm, Code AP0006
- E. Pressed oval door 300x435 mm (only for diameters 1160/1310), Code AP0007
- F. Horizontal rectangular door 310x420 mm, Code AP0008
- G. Horizontal rectangular door 400x530 mm, Code AP0009
- H. Clamp application with level indicator and return line for inert gas flushing, with safety valve, Code AC0021
- I. Pressed cooling jacket
- J. Thermometer, Code AZ0041
- K. Valves of all types
- L. Pump-over pipe Ø 40 Code AZ1001 – Ø 50 Code AZ1002 – Ø 60 Code AZ1003
- M. Grape marc irrigation plate Ø 40 Code AZ1004 – Ø 50 Code AZ1005 – Ø 60 Code AZ1006
- N. Stainless steel spray ball, Code AZ0071
- O. Inertization kit (see page 32)

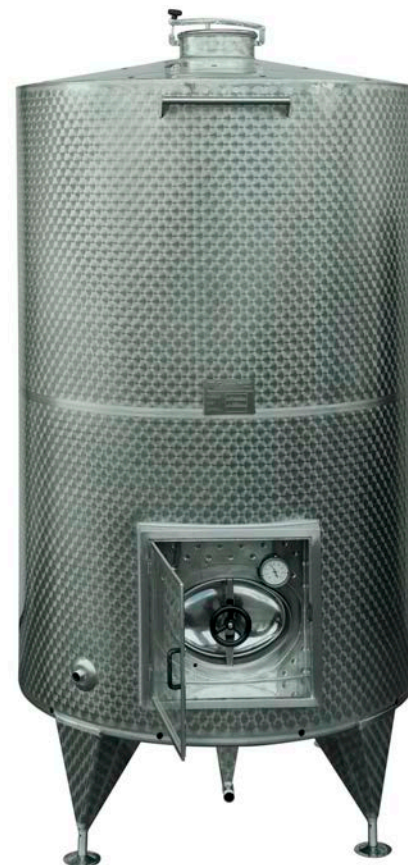
Cod.	LITERS	ØF	H1	H2	H3	H4	H5	H6	HSL	HAV	HSC	IMAX
FPS2500A	2500	1310	2200	1875	20	305	115	100	100	720	50	2335
FPS3000A	3000	1310	2575	2250	20	305	115	100	100	720	50	2685
FPS3000B	3000	1600	1865	1500	20	345	155	100	100	720	50	2210
FPS4000A	4000	1600	2365	2000	20	345	155	100	100	720	50	2580
FPS5000A	5000	1600	2865	2500	20	345	155	100	100	720	50	3005
FPS5000B	5000	1800	2365	2000	20	345	155	100	100	720	50	2715
FPS6000A	6000	1600	3365	3000	20	345	155	100	100	720	50	3480
FPS6500A	6500	1800	2865	2500	20	345	155	100	100	720	50	3105
FPS8000A	8000	1800	3365	3000	20	345	155	100	100	720	50	3525
FPS8000B	8000	2100	2885	2500	20	365	165	100	100	720	50	3165
FPS10000A	10000	2100	3385	3000	20	365	165	100	100	720	50	3580
FPS13500A	13500	2400	3410	3000	20	390	195	100	100	720	50	3860

“Isotermico” tank



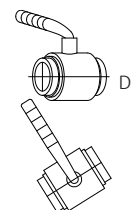
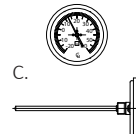
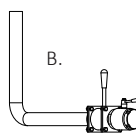
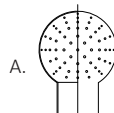
STANDARD EQUIPMENT

1. Top manhole Ø 300 mm with bar lock
2. Pressed cooling jacket
3. Oval door 304 x 400 mm
4. Counter-door
5. Partial discharge outlet
6. Total discharge outlet
7. Ladder support



ACCESSORIES ON REQUEST

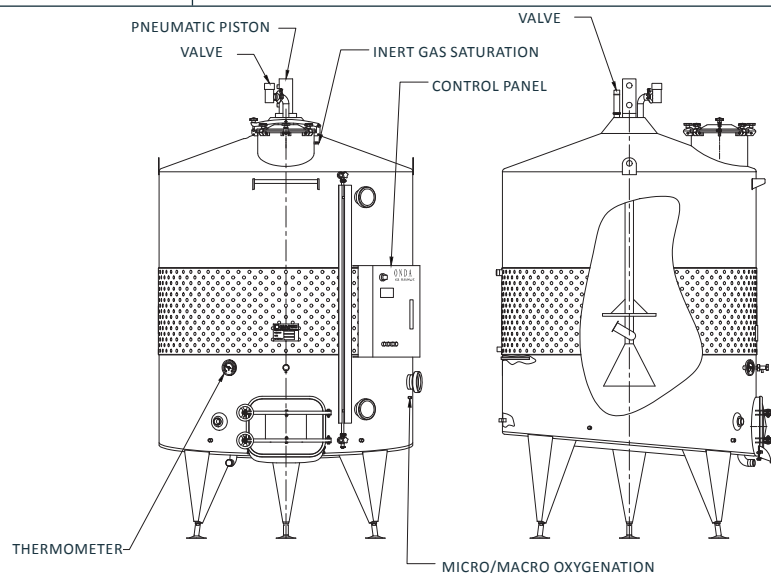
- A. Stainless steel spray ball *Cod. AZ0071*
- B. Flanged decanting valve
- C. Thermometer *Cod. AZ0041*
- D. Valves of all types
- E. Preparation of inerting system with safety valve
- F. Inertization kit (vedi pag. 32)



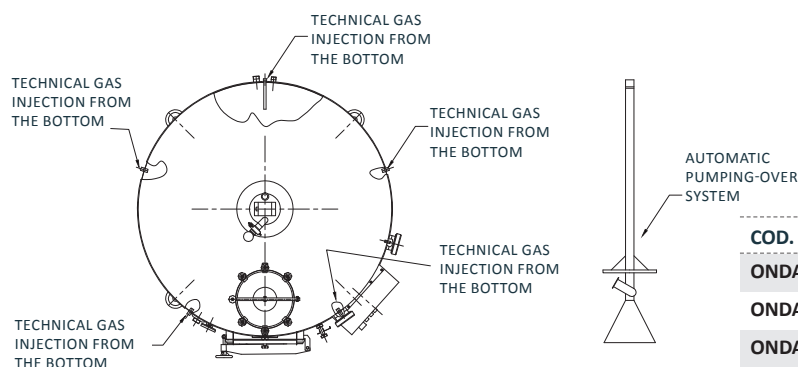
Cod.	CAPAC.	ØF	H1	H2	H3	H4	ØF1	H5	HPO	HSP	HST	LEGS	IMAX
ISO1000A	1000	1160	2305	1500	515	290	920	1400	975	805	330	3 reg.	2340
ISO1500A	1500	1310	2320	1500	515	305	1160	1400	975	805	325	3 reg.	2350
ISO2000A	2000	1500	2360	1500	515	345	1310	1400	975	805	280	3 reg.	2645
ISO2500A	2500	1500	2735	1875	515	345	1310	1775	975	805	280	4 reg.	2990
ISO3000A	3000	1500	3115	2250	515	345	1310	2150	975	805	280	4 reg.	3130
ISO3000B	3000	1800	2360	1500	515	345	1600	1400	975	805	280	4 reg.	2680
ISO4000A	4000	1800	2860	2000	515	345	1600	1900	975	805	280	4 reg.	3010
ISO5000A	5000	1800	3360	2500	515	345	1600	2400	975	805	280	4 reg.	3450
ISO5000B	5000	2100	2895	2000	530	365	1800	1900	990	820	275	4 reg.	3120
ISO6000A	6000	1800	3860	3000	515	345	1600	2900	975	805	280	4 reg.	3900
ISO6500A	6500	2000	3395	2500	530	365	1800	2400	990	820	275	4 reg.	3590
ISO8000A	8000	2000	3895	3000	530	365	1800	2900	990	820	275	4 reg.	4070
ISO8000B	8000	2300	3420	2500	530	390	2100	2400	990	820	255	5 reg.	3805
ISO10000A	10000	2300	3920	3000	530	390	2100	2900	990	820	255	5 reg.	4220



ONDA® multipurpose tank



INDUSTRIA
4.0
READY



Onda®
NEW TECHNOLOGY

COD.	LITERS	Ø	H TOT	LEGS	H LEGS
ONDA2000R	2.000	1310	2720	4 reg.	475
ONDA3000R	3.000	1600	2805	4 reg.	475
ONDA4000R	4.000	1600	3305	4 reg.	475
ONDA5000R	5.000	1800	3350	5 reg.	475
ONDA6500R	6.500	1800	3850	5 reg.	520
ONDA8000R	8.000	2100	3965	5 reg.	520
ONDA10000R	10.000	2300	4165	5 reg.	550

STANDARD EQUIPMENT

- Automatic pump-over system
- Technical gas injection system from the bottom
- Micro-oxygenation system (for fermentation use)
- Automatic saturation system
- Touch screen control panel
- Stainless steel double-acting safety valve
- Stainless steel vent valve, PED certified
- Top manhole, Ø 400 mm
- Rectangular door, 400x530 mm
- Stainless steel cooling jacket, H 620 mm
- Stainless steel thermometer
- Stainless steel probe holder
- Sloping flat bottom, 5°
- Legs, H 500 mm
- No. 3 stainless steel sight glasses
- Stainless steel ladder support
- Stainless steel sample collector
- Partial and total discharge outlet (specify Ø)

ACCESSORIES ON REQUEST

COD.	DESCRIPTION
AP0004	Additional oval door 304x400 mm
AV0010	Stainless steel valve 1"1/4x40 Garolla
AV0011	Stainless steel valve 1"1/2x50 Garolla
AV0012	Stainless steel valve 2"x60 Garolla
AV0100	Stainless steel valve 1"1/4x40 DIN
AV0101	Stainless steel valve 1"1/2x50 DIN
AV0102	Stainless steel valve 2"x60 DIN
AR0013	Legs H 600 mm
READY 4.0	Upon quotation

SUPPORTING EQUIPMENT NOT INCLUDED IN THE PRICE:

Compressed air generator, minimum capacity 300 liters (5.5 kW)

Food-grade technical gas cylinders, 40 liters (compressed air, argon, nitrogen, CO₂, or mixtures)

Double-stage pressure reducer for cylinders, maximum outlet pressure 15 bar

Special tanks that can be inertized with nitrogen, argon, or other inert gas

Applicable to models:

- **FPP for transport** (pag. 7)
- **FCGS** (pag. 15, 26)
- **FPS** (pag. 16, 29)
- **FIGS** (pag. 28)
- **ISOTERMICO** (pag. 30)



COD.
GAS20



COD.
GAS60

QUICK ASSEMBLY KIT INCLUDES:

**20 or 60 hl/hour CONTROL UNIT
SUITABLE FOR NITROGEN, ARGON,
AND CARBON DIOXIDE**

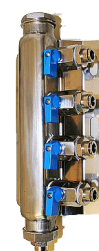
FEATURES

- Maximum inlet pressure: 220 bar.
- Outlet range: 20 mbar to 40 mbar.
- Complete with pressure gauges for high pressure and outlet pressure readings.
- Flexible stainless steel hose for cylinder connection.
- Fully enclosed in stainless steel.

**MODULAR DISTRIBUTOR
4 OUTPUTS**

FEATURES

- Stainless steel body and mounting bracket.
- Stainless steel valves.
- 12x10 mm quick-connect couplings (including those to the tank).
- 25 meters of 12x10 mm Rilsan tubing.
- Multiple stainless steel distributors can be connected.



COD.
RIP4



INTERTIZABLE TANKS

Our nitrogen- or argon-inert tanks significantly improve the preservation and quality of wine and oil.

Our experience in controlled and modified atmosphere storage and preservation practices using nitrogen, argon, oxygen, carbon dioxide, and gas mixtures can be applied to a wide range of food, chemical, and pharmaceutical products.

Our stainless steel tanks can be

easily saturated with nitrogen or argon thanks to the quick-assembly kit for the pressure reducer and gas distribution line; they offer a safe solution for storing wine and oil. Available in a wide range of capacities, they protect your products from oxidation and maintain their quality longer.

QUICK ATTACHMENT KITS ARE EASY TO USE

Our technical office will guide you through the assembly process by telephone and will also be available for information and support afterwards.



Some examples of products that can be managed in a controlled or modified atmosphere

The combination of hygiene, strength, and construction versatility of our stainless steel tanks with the new controlled or modified atmosphere preservation techniques represents an effective and safe solution for the management, transport, and storage of countless food, chemical, and pharmaceutical products.

Controlled or modified atmosphere management can be applied to all types of tanks we produce, both SMALL and BIG capacity. Their use can be considered for a wide range of products, provided there is a thorough understanding of the physiological and/or chemical mechanisms that characterize them. The main gases that can be used are: carbon dioxide, nitrogen, argon, oxygen, and gas mixtures.

PHARMACEUTICALS PRODUCTS

- Medicines
- Food supplements
- Herbal products
- Enzymes
- Yeasts

CHEMICALS PRODUCTS

- Cosmetics
- Paints
- Reagents
- Solvents

FOOD PRODUCTS

- Wine and oil
- Grains
- Flours
- Fruits and vegetables
- Fruit juices
- Beverages in general
- Coffee - Tea



WINE



OIL



HONEY



SPIRIT



BEER



INDUSTRY



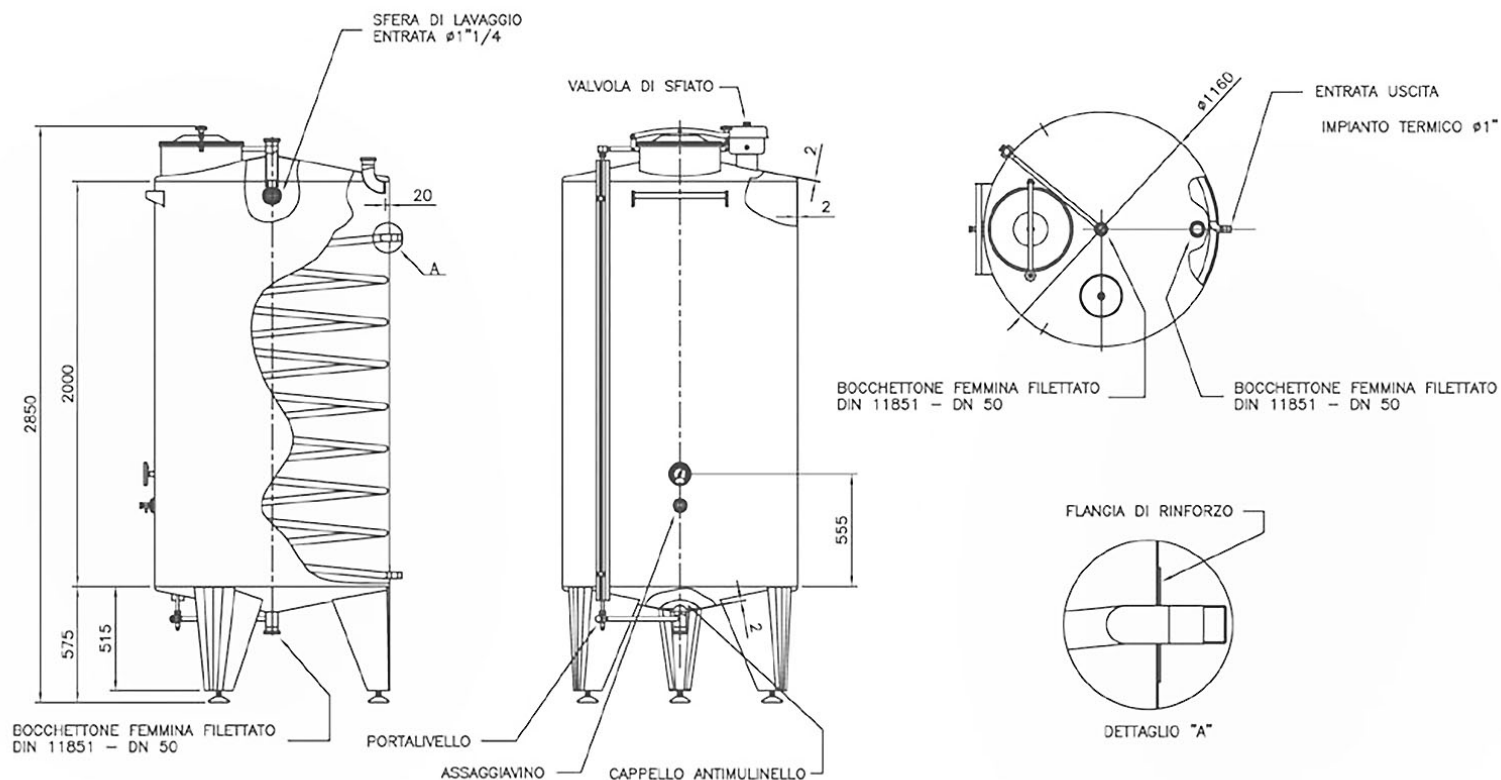
WATER



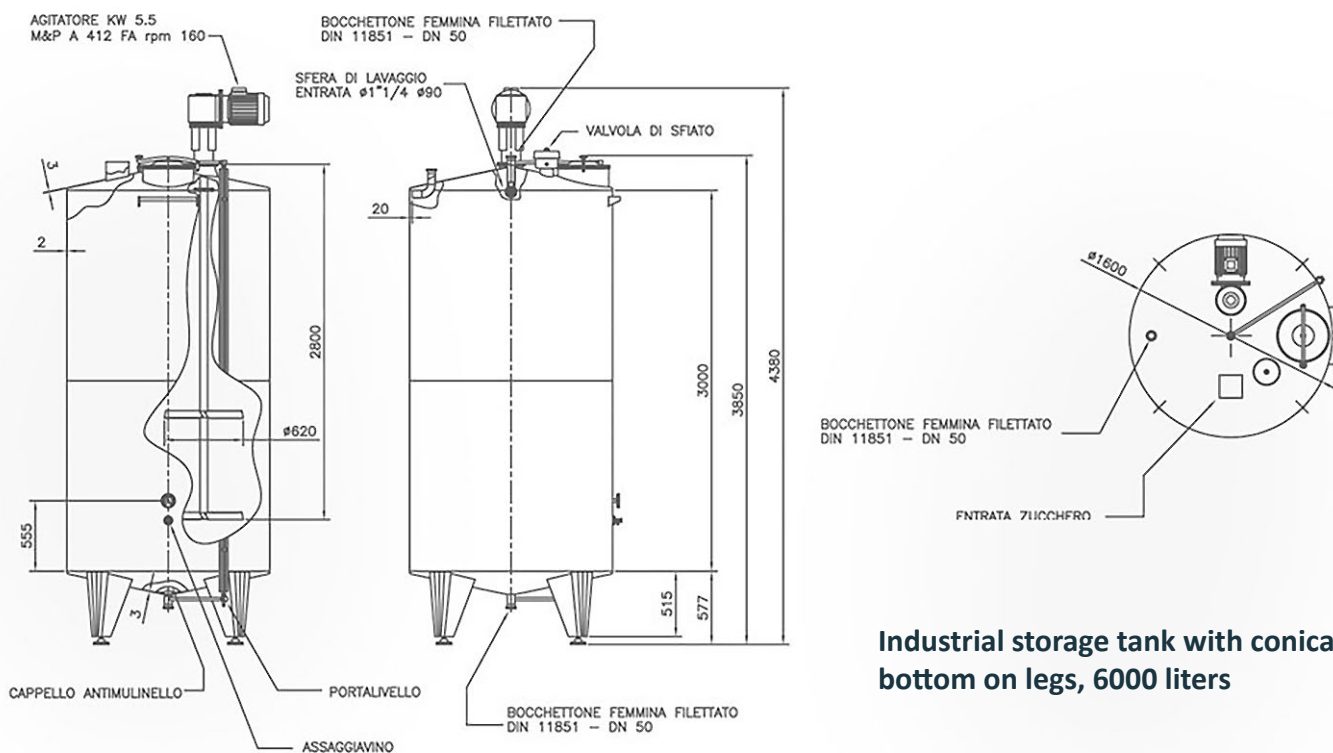
MILK

Custom-built tanks for industry customized to customer specifications

Examples



**Industrial conical bottom tank
on legs for storage, 2000 liters**



**Industrial storage tank with conical
bottom on legs, 6000 liters**

MANUFACTURER'S DECLARATION OF CONFORMITY



All our tanks are made of certified, top-quality AISI 304 or AISI 316 stainless steel. They are suitable for contact with and containment of food products, having been designed and manufactured in compliance with:

EC REGULATION No. 1935/2004
&
EC REGULATION No. 2023/2006

Ghidi

Serbatoi in acciaio inox

Ghidi

Serbatoi in acciaio inox



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sales@ghidimetalli.it
Tel. +39 0572 32216

Orario di apertura:

9.00-12.30/ 14.30 - 18.00
dal lunedì al venerdì

www.ghidimetalli.it

MADE IN ITALY

