

Stoneware egg 225 litres

This product promotes natural suspension of the lees thanks to the movements of vortex due to its ovoid shape. It preserves the fruits quality and the authenticity of aromas. This egg is suitable for various applications such as fermentation, maturation or wine tasting.

- · Smooth interior for easy cleaning and sanitizing
- Inert ceramic to chemical and climatic aggressions
- · Long lifespan

Specifications

High	Diameter	Opening Diameter	Weight	Permeability	Capacity
1000 mm	750 mm	50 mm	40 kg	Tailored	225 Litres

Chemical composition

SiO ₂	Al ₂ O ₃	K ₂ 0	Minority components
61,5%	33,9%	1,7%	2,9%

Standard:

Product suitable for food contact, certificate of Société Française de Céramique available on request.

Accessories and personalization (optional):

- · Silicone bung (55 mm) / blown glass bung
- Tasting tap
- Stainless steel butterfly valve (40 mm)
- · Stainless steel support

Packaging:

On wooden pallet with foam protection.