



Stoneware egg 550 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
1300 mm	1000 mm	50 mm	100 kg	Tailored	550 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:

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

Packaging:

On wooden pallet with foam protection.

Made in France