



Biopythos
Céramique innovante



Made in France

Stoneware egg 550L with hatch

This product promote natural suspension of the lees, thanks to vortex movements due to its ovoid shape. It preserves the fruit quality and the authenticity of aromas. Thanks to the **stainless steel hatch**, this egg is truly adapted to wine fermentation, ageing or 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	220 mm	100 kg	Tailored	550 Litres

Chemical composition

SiO ₂	Al ₂ O ₃	K ₂ O	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 (optional) :

- Silicone bung (55 mm)
- Blown glass bung
- Ceramic bung
- Tasting tap
- Stainless steel butterfly valve
- Total drain

Packaging :

On wooden pallet with foam protection.

