



X-TANKS Canada

TOP QUALITY AND SERVICE.....

X-TANKS
Canada

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Canada



X-TANKS is a professional manufacturer of beer and wine brewing equipment. Our team has 10 years experience in this field, and we have provided brewery systems for beverage manufacturers such as beer, wine and juice manufacturing companies. Our customers range from Canada, USA, Switzerland and Germany etc.

We supply all the service including layout design, customized equipment design, transportation and installation.

Reliable quality is guaranteed by strict quality control and advanced technical support.

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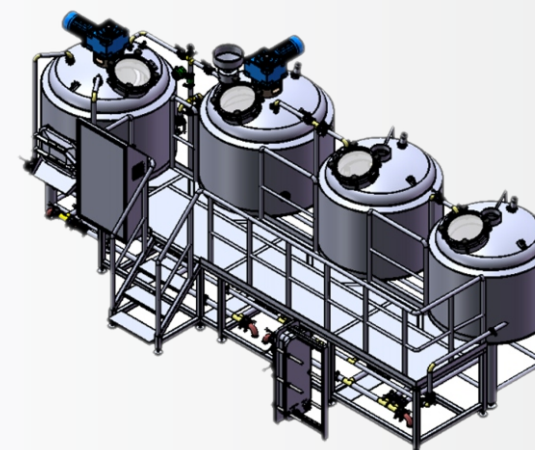
TANKS

- * Ss304 material
- * Water pressure up to 60 psi
- * Sanitary polished surface
- * Adjustable feet
- * 430mm man way
- * Vacuum valve 0.1mpa to 0.2 mpa
- * Racking arm
- * Cone/Slope/ bottom
- * 2 zone jacketed and insulated
- * Drain and sample valve
- * CIP spraying ball



BREWHOUSE

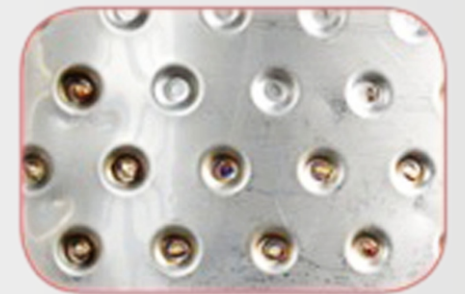
- * Mash tun – bottom and shell jacket and stirring motor.
- Wort hydrator
- * Lauter tun – Grain rake with VFD, False Bottom.
- Easyclean and detachable sparging spray ring
- * Kettle –bottom and shell jacket.Steam condenser
- * whirlpool tun – bottom and shell jacket.
- * Hot water tank – bottom and shell jacket.
- * Capacity: 400L – 6000L or as customized.
- * Working platform – grant, piping system, pump,
- heat exchanger, liquor blending system, wort aeration
- device, control box, temperature controller, manual valves.
- * Optional: condensing pipe, spindle station.
- * Steam, gas, electric heating optional
- * CSA and UL certification optional



Heating Method



Electricity



Steam



Gas

BREWHOUSE

* Mash tun – grist hydrator, racking machine, spending grain out door,
and false bottom.

* Lauter tun – spending grain door

* Kettle whirlpool tun – bottom and shell jacket.

* Hot water tank – gas/ steam heated

* Capacity: 600L – 4000L or as customized.

* Working platform – grant, piping system, pump, heat exchanger,

liquor blending system, wort aeration device, control box,

temperature controller, manual valves.

* Optional: condensing pipe, spindle station.

* Steam, gas, electric heating optional

* CSA and UL certification optional

* Drain and sample valve

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KEG WASHER

1. Features:

- * Size: 1000×1600×2000mm
- * Power: 60kw
- * Weight: 260kgs
- * Capacity: 60–80 kegs/hour
- * Siemens Control system



KEG FILLER

Features:

- * Size: 1000×850×1500mm
- * Power: 60kw
- * Weight: 180kgs
- * Capacity: 60–80 kegs/hour
- * Siemens Control system
- * Capacity: 60–80 kegs/hour
- * Siemens Control system

CIP SYSTEM

Clean-in-place (CIP) is a method of cleaning the interior surfaces of pipes, vessels, process equipment, filters and associated fittings, without disassembly



DISTILLING EQUIPMENT

Stripping Still is great for cooking mash and stripping runs and with the optional bubble plate, it can be used for Brandy, Moonshine and Whiskey.



We have Beer Stripping Stills, Mash Tuns and Fermenters. We have Direct Fired Mash Tuns & Stripping Stills, Steam Injected, Mash Tuns & Stripping Stills, Steam Jacketed, Mash Tuns & Stripping Stills. We also have Jacketed Mash Tuns and Stripping stills with there own self contained electric heating system. If you want something big that is no problem either. We can supply you with equipment as large as 2,500 gallons.

WINE TANK

Multi use for fermentation, storage, blending, bottling
Dimpled cooling/heating jackets
Gusseted 12" temperature well, sample port, racking port
Sump-style drain
Sloping bottom
Pomace door
Options: Stainless steel legs with adjustable foot pads
or anchor pads for concrete pedestals, drain screen,
racking door, truncated top for easy access to door

