

SQUARE INSULATED TANK

DOMINION & GRIMM

INSULATED TANK TO MAINTAIN THE TEMPERATURE OF THE SYRUP DURING EQUALIZING AND / OR BEFORE PACKAGING.
AVAILABLE IN 50 GALLONS



**INTEGRATED OUTLET
FOR HEATING ELEMENT
CORD AND THERMOSTAT**



**OPTIONAL GRADUATED
LEVEL**



FEATURES & EQUIPMENT

- 2" R6.8 / inch insulation all around and at the base
- Fully made stainless steel
- Superior manufacturing quality and durability
- Adjustable height
- Connections with ferrules
- Casters included
- Optional heating element and thermostat
- Two-part cover with hinges
- Ideal reservoir for balancing the Brix degree and maintaining the syrup temperature before barreling
- Conical bottom to facilitate outflow
- Outlet and valve included
- 1/8 HP 110 volt motor, 1.48 A integrated motor and gearbox
- Stainless steel mixing paddle. Designed to promote rapid mixing of the syrup