



FERMENTOR VESSEL

Spire Automation & Innovation manufactures fermentor vessel in various sizes and specifications to fulfill the needs of various client from different field. Fermentor vessel made of complete stainless steel is ideal for doing general fermentation.



SALIENT FEATURES

- Triple walled fermentor vessel made of complete SS 304
- Entire fermentor assembly is covered with steam jacket having safety valve and auto pressure cutoff device
 - heated through steam heating system by immersion type (ISI marked) electric heating element
- Fitted with pressure gauge
- Pressure release valve for safety will disable at 17 psi pressure
- Inbuilt cooling coil for inlet and outlet of cold water.
- Opening Lid on the top of vessel suitable for cleaning and filling purpose.
 - Provided with in line filter for sterile incoming and outgoing air.
 - Hydraulic type thermostat for temperature setting
 - The inoculation port and sampling port, one port fitted with temperature gauge

SPECIFICATION

Model	SAII-FV-15	SAII-FV-50	SAII-FV-100	SAII-FV-200
Overall capacity	20	70	140	280
Working capacity	15	50	100	200

Optional:

- Air compressor for supply of Air to fermentor for shaking (Compatible capacity)
- Complete vessel made of SS 316
- PID temperature indicator cum controller
- Servo voltage stabilizer (Compatible rating as per fermentor model)