

TRANSTORE[®]

VINEYARD & WINERY PROCESSING EQUIPMENT



 Custom
METALCRAFT[®] INC.

TRAN
TRANSPORTAB

METALCRAFT
THE EQUIPMENT IS CONTROLLED BY THE USE OF METALCRAFT
SERIES 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 47, 48, 49, 50, 51, 52, 53, 54, 55, 56, 57, 58, 59, 60, 61, 62, 63, 64, 65, 66, 67, 68, 69, 70, 71, 72, 73, 74, 75, 76, 77, 78, 79, 80, 81, 82, 83, 84, 85, 86, 87, 88, 89, 90, 91, 92, 93, 94, 95, 96, 97, 98, 99, 100

STORAGE & FERMENTATION TANKS

TRANSTORE PORTABLE WINE STORAGE & FERMENTATION TANKS

Designed for the wine and beverage industries, tanks are ideal for small batching, fermentation, storage and transferring applications.



Tank shown with optional dimpled jacket

Heat Transfer Surfaces

Dimpled heat transfer surfaces are constructed of 14 gauge 304 stainless steel and designed for maximums of 200° F and 100 psig. Surfaces have upper and lower manifolds with 1" female NPT connections. When using glycol, one sheet or side should cool product from approximately 70° F to 28° F within 24-48 hours. Results may vary depending upon external conditions.



Tank shown with optional manway, sampling valve, thermowell and racking fitting.

STANDARD FEATURES

- 304 stainless steel construction
- Extended drum neck
- 22-1/2" diameter top fill opening with 2" sanitary connection installed in center of cover, food grade gasket and lever lock clamp ring assembly
- 1/2" patented sloped bottom for near complete drainage
- 2" sanitary 90° elbow outlet in tank bottom for discharge with protective guard
- Tanks are stackable to three high, full or empty, up to 550 gallon capacity

Optional Features

- Dimpled heat transfer surface for cooling with glycol or water
- Interior food-grade weld finish or #4 material finish
- Sanitary racking fittings
- Thermowell for temperature monitoring
- Sampling valves
- Additional manway sizes and styles available for installation in top or shell
- Pressure relief valves
- Thermostat mounting brackets
- Lid bracket holder
- Custom logos

VOLUME	DIMENSIONS	HEIGHT	WEIGHT (LBS)
180 Gallons	42" x 48"	32"	341
250 Gallons (Actual 258)	42" x 48"	35"	393
350 Gallons (Actual 365)	42" x 48"	50"	496
450 Gallons (Actual 473)	42" x 48"	62"	580
450 Gallons	48" x 48"	54"	616
550 Gallons (Actual 580)	42" x 48"	74"	645
550 Gallons ▲	48" x 48"	64"	699
550 Gallons ▲	48" x 52"	60"	692
650 Gallons (plus bracing)	42" x 48"	86"	891
650 Gallons ▲	48" x 52"	74"	951
750 Gallons ▲	42" x 48"	95"	873
750 Gallons ▲	42" x 52"	81"	996
750 Gallons ▲◆	66" x 66"	50"	990
850 Gallons ◆ (plus bracing)	42" x 48"	110"	1170
850 Gallons ▲◆	48" x 52"	88"	1121
850 Gallons ▲◆	66" x 66"	62"	1245
900 Gallons ▲◆	56" x 56"	66"	1132
1000 Gallons ▲◆	66" x 66"	64"	1326
1500 Gallons ▲◆	66" x 66"	91"	1799
2000 Gallons ▲◆	66" x 66"	124"	2832

▲ Tank has minimum 1" slope built into bottom instead of 1/2" patented sloped bottom.

◆ Tank has five (5) 9" legs & side bracing

LARGE CAPACITY WINE TANKS



Etched tank logos

STORAGE & FERMENTATION TANKS



750 gallon open top tank

TRANSTORE OPEN TOP FERMENTATION TANKS

*Tanks are designed specifically for fermentation.
Unit can be easily handled with a fork lift or pallet jack.*

STANDARD FEATURES

- 304 stainless steel construction
- 2" sanitary fitting in tank bottom for discharge
- 1/2" patented sloped bottom
- Tanks can be modified to be made stackable



TRANSTORE OPEN TOP TANK HEADER SCREEN



- Fits a 47" X 47" open top tank
- 12 ga. 304 stainless steel construction
- #4 weld & material finish
- Other sizes available
- 185 lbs. each

TRANSTORE FERMENTATION TANK COVERS

- 47" X 47"
- For use with open top fermenters
- Food grade polystyrene
- Lid is not airtight
- 17 lbs. each



500 gallon open top tank

WINE BARRELS & ACCESSORIES



TRANSTORE.
WINE BARREL WASH STAND



- Corrosion proof
- 304 stainless steel construction
- Safe with steam pressure or ozone washing
- Holds all standard barrels

TRANSTORE. WINE BARRELS

Designed for use with small specialty lots.

STANDARD FEATURES

- 304 stainless steel construction
- 60 gallon capacity
- 2" sanitary fitting for filling and cleaning in top center of body
- Fermentation or placard holder
- Stainless steel "rolling hoops" to facilitate movement
- Interior material finish of #4 (150 grit) for easy cleaning
- Stacks six high in most standard barrel racks
- 90 lbs. each

Optional Features

- #4 material finish on exterior
- Additional 2" sanitary fitting installed in barrel head for drainage or sampling
- Customer logo stamped or etched into barrel head

TRANSTORE. WINE BARREL RACKS



- Easy to clean
- All 304 stainless steel construction
- External material finish of 2B
- Fits all standard barrels

PROCESSING & HANDLING EQUIPMENT



TRANSTORE INCLINE BELT CONVEYOR

Incline Conveyors are designed for vertical transport of product at an incline for discharge into a press, destemmer or truck.

STANDARD FEATURES

- 304 stainless steel construction
- Motor and variable speed drive are sized to match product weight requirements
- NEMA 4 controls with fiberglass enclosure designed for wash down service
- Belt speed of approximately 70 feet per minute
- Bead blasted for a satin finish
- Mounted on casters
- Formed drip pan located under belt with 2" sanitary drain outlet
- Incline height designed to match processing equipment requirements

Optional Features & Accessories for TranStore Conveyor Systems

- Fixed or variable speed drives
- Portable or stationary design
- Metal detectors
- Sanitary, clean-in-place design
- Flat, cleated or V-trough belting
- Removable receiving and discharge hoppers
- Automatic belt washers
- Custom designs
- Removable auger screws
- Custom finishes: bead blast, 180 grit, polished flights



PROCESSING & HANDLING EQUIPMENT

TRANSTORE. HORIZONTAL AUGER

The TranStore Horizontal Auger is designed to receive, transport and discharge product into a press or destemmer with gentle movement, allowing minimal damage to product.

STANDARD FEATURES

- 304 stainless steel construction
- Receiving hopper is sized to match bin dumper or gondola truck design
- Product moves through the unit towards a discharge opening
- discharge height designed to match processing equipment height requirements
- Motor and variable speed drive are sized to match product weight requirements
- NEMA 4 controls with fiberglass enclosure designed for wash down service
- Glass bead blasted for a uniform satin finish
- Removable auger with UHMW wear channel to facilitate product movement without hang-up

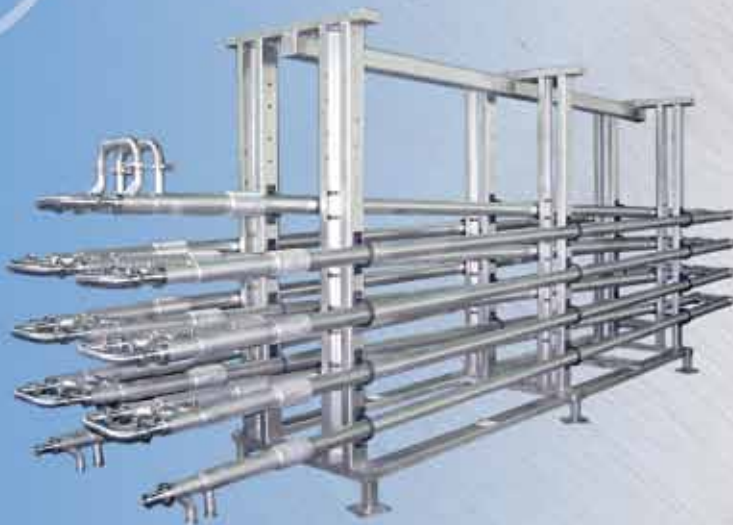


PROCESSING & HANDLING EQUIPMENT

TRANSTORE SANITARY HEAT EXCHANGERS

STANDARD FEATURES

- 304 stainless steel construction
- All sanitary fittings
- Straight sections can be removed for cleaning
- Sections are connected to one another by 180° return bends with gaskets and clamps
- Cooling or heating solution inlet and outlet connections
- 304 stainless steel support stand with U-bolts for attachment of unit to stand
- Support stand can be designed for permanent mounting or with casters for portability
- Double tube and triple tube designs are available
- Turbulence promoters available



PROCESSING & HANDLING EQUIPMENT



TRANSTORE. MACRO BIN SINGLE PIVOT DUMPER

Single Pivot Macro Bin Dumpers are designed to load a macro bin at floor level, rotate, discharge and return to original position.

STANDARD FEATURES

- 304 stainless steel construction
- Approximate lift capacity of up to 4000 pounds, including receiver, container and product
- Receiver is designed to accommodate a standard bin, with an adjustable retaining bar to accommodate different bin heights
- Available in 48" up to 66" dump heights
- 135° rotation with a 45° dump angle
- Motor and variable speed drive are sized to match product weight requirements
- NEMA 4 controls with fiberglass enclosure designed for wash down service



TRANSTORE. MACRO BIN COLUMN LIFT

Macro Bin Column Lifts are designed to elevate, rotate and discharge product into processing equipment, then return to original position.

STANDARD FEATURES

- 304 stainless steel construction
- Approximate lift capacity of 1200 pounds, including receiver, container and product
- Receiver is designed to accommodate a standard macro bin
- Designed for permanent mounting, with customer providing installation and upper lateral support
- 135° rotation with a 45° dump angle
- Motor and variable speed drive are sized to match product weight requirements
- NEMA 4 controls with fiberglass enclosure designed for wash down service
- Vertical lift up to 25'
- Portable designs available in shorter units



PARTS & ACCESSORIES

TRANSTORE. MACRO BIN TANK LINER



- 16 ga. 304 stainless steel construction
- 2B material finish, #4 welds
- Sized for half ton and one ton bins
- 93 lbs. each

TRANSTORE. SPANISH/ENGLISH DECALS

NO FORKS THIS SIDE
No utilizar el montacargas en este lado

THIS TANK MUST
BE VENTED PRIOR
TO DISCHARGE

Ventilar el tanque
antes
de vaciarlo

Caution!
Do not pressurize this tank
¡Cuidado!
No presurizar este tanque

TRANSTORE. TANK INSULATION BLANKET



- Nylon material
- UV and mildew resistant
- Fermentation card holder
- Various colors and sizes available
- 20 lbs. each

TRANSTORE. STAINLESS STEEL SANITARY FITTINGS AND VALVES

- Sizes available from 1" up to 6"
- Heavy duty hinged clamps
- Butterfly valves
- End caps
- Reducers
- Sampling valves
- Thermowells



TRANSTORE. DRUM COVERS

- 22-1/2" diameter 304 stainless steel drum cover with 2" sanitary fitting installed in center
- Sanitary fittings can be substituted in cover
- Reinforced flat cover available



TRANSTORE. PUNCH DOWN TOOL

- 304 stainless steel, #4 material and weld finish
- 52" tall and 60" tall available
- 12" diameter face with 1-7/8" diameter holes
- 8 lbs. each



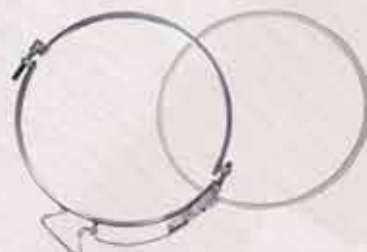
TRANSTORE. TANK STANDS



- Standard clearance heights of 12", 24", 36", 48" and 60"
- Standard base and size of 42" x 48"
- Multiple base and height sizes available
- Stainless steel or carbon steel construction
- Custom colors and sizes available

TRANSTORE. GASKETS AND CLAMP RINGS

- 22-1/2" diameter 304 stainless steel lever lock clamp ring
- Bolted style available
- 22-1/2" or 18" white food grade replacement gaskets



PARTS & ACCESSORIES

TRANSTORE TANK HEATING AND COOLING COIL

- Rated for 100 psi
- 41-1/8" tall
- Installed in a 22-1/2" drum cover with 2" sanitary fitting
- 304 stainless steel construction
- Custom sizes available



TRANSTORE TANK SPRAYBALL ASSEMBLY

- Seals to existing 2" sanitary fitting in 22-1/2" diameter lid
- 360° spray area
- Moves easily from tank to tank
- 1" sanitary fitting for cleaning medium



TRANSTORE WINE TANK MIXING SYSTEM



- Variable speed
- 1hp. 230/460v/3ph
- 5 to 1 gear reducer
- Quick & easy removal
- 304 stainless steel construction
- 0 to 385 rpm

TRANSTORE STACKABLE OPEN TOP FERMENTERS



- 56 gallon capacity
- 304 stainless steel construction
- Stackable for easy storage
- Side handles for movement using fork truck

TRANSTORE PRESSURE RELIEF VENTS

- 304 stainless steel construction
- 2" up to 6" diameter available
- 1/4" female external connection
- Pressure relief of .9 psi and vacuum break of .089 psi



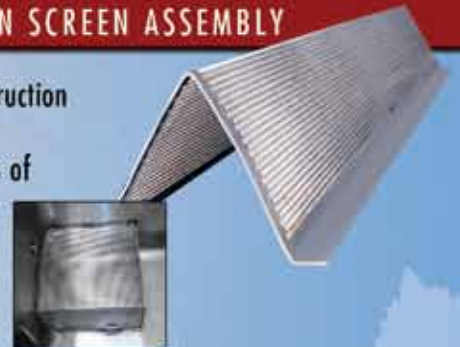
TRANSTORE TOP AND SIDE MANWAYS

- Round, 17-3/4" outswing opening
- Oval, 12-1/2" x 15" inward opening
- Rectangular, 21-7/8" x 17" outward opening
- Rectangular, 17" x 13" outward opening
- Stainless steel construction
- Food grade gaskets



TRANSTORE RACKING AND DRAIN SCREEN ASSEMBLY

- 304 stainless steel construction
- All welds #4 finish
- Screen designed for 50% of assembly to be open for product flow
- Various sizes available





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BLENDING QUALITY & INNOVATION

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