

«ZERO» RIPENER

250 kg with support

Ref. 5840 + 5841



MAIN ADVANTAGES

- Safe to use
- Food grade stainless steel AISI 304

TECHNICAL DATA

- **Manufacture ripener:** stainless steel AISI 304
- **Diameter ripener:** \varnothing 520 mm
- **Height ripener:** 840 mm
- **Weight ripener:** 15 kg
- **Lid:** included
- **Manufacture honey gate:** stainless steel AISI 304
- **Specs honey gate:** 1"1/2 M, \varnothing 40 mm without back nut
- **Manufacture support:** iron, painted red
- **Dimensions support:** 430x430x430 mm
- **Weight support:** 3,6 kg

DESCRIPTION

The ripener is that container in which the honey is temporarily stored immediately after extraction. In this way it can purify the small debris it has brought with it and which have not been retained by the double strainer.

In order to give the best safety to the honey, our ripeners are stainless steel AISI 304, so food grade. Both the vat and the bottom of all the ripeners are welded with the TIG system: the edges of the sheet are joined by fusion at the point of contact without adding any other material and under Argon gas protection.

Specifically, the ZERO line of ripeners LEGA has a conical bottom to allow an almost total recovery of the honey contained within: this happens through the stainless steel honey gate placed at the bottom.

ZERO ripeners must be accompanied by a specific support that gives stability to the structure. The support is in iron, painted in red.