

# CONCRETE FERMENTATION TANKS

SONOMA CAST STONE

SONOMASTONE.COM



TO PROTECT THE OUTSIDE OF THE TANK FROM ACID ETCHING AND STAINING, COVER OUTSIDE OF TANK BY WRAPPING WITH A CLEAR PLASTIC.

## CARE & MAINTENANCE

Sonoma Cast Stone concrete tanks are designed and intended for wine fermentation and wine storage.

### BEFORE USAGE

Before usage, inside tank walls should be thoroughly washed with a 10% solution of Tartaric Acid and non-chlorinated water, repeat process until no further reaction between the acid and the calcium in the concrete. Follow with a water rinse.

### NOTE

To protect the outside of the tank from acid etching and staining, cover outside of tank by wrapping with a clear plastic. (as shown at left) Seal the plastic to the stainless steel rim at the top of the tank with duct tape, seal thoroughly so drips or spills of acid will not pass through and run down the side of the tank. Have someone stand ready with a water hose to keep the outside of tank wet throughout the process.

**Be careful not to spill Tartaric Acid** on the outside of the tank while lowering spray device or applicator into the tank and if acid is spilled on the tank you should dilute immediately with water.

- We recommend the temperature of the concrete tank to not exceed 104 degrees.
- Do not use a pressure washer.
- Do not use aggressive cleaning products.
- We recommend inspection of all seals every year and replace if necessary.
- Do not over tighten threaded fittings.
- To ensure a tight seal, always make sure to position covers on the centerline of the seal area. Tighten the handles (or wheel) crosswise to ensure a fully tight seal, but with no visible deformation of the cover.
- When tank is empty, it is important to allow the inside to dry thoroughly, giving plenty of ventilation.

The outside of the tank is coated with a stain resistant sealer to maintain the original look and finish. Although stain resistant, spilled wine could result in staining on the tank unless promptly cleaned.

Special care should be taken when moving or transporting the Egg fermentation tank. The tank must be empty as the liquid movement within the tank may cause unwanted tank movement. This warranty does not include any damage that might occur as a result of moving the tank. Special lifting and moving pallets are available from our company. These must be used by qualified personnel in the manner prescribed by the company.

If your tank has the optional temperature control tubing embedded within the cavity of the concrete shell, liquid pressure exceeding 100 psi or temperatures exceeding 175° are not included within this warranty.

Stainless steel valves, hatches and accessories purchased from third parties carry the warranties provided by these vendors.