





Food Grade ISO Tank

SCF's Food Grade ISO Tank is purpose-built to transport temperature sensitive cargo. Superior thermal insulation maintains temperature for longer, so your cargo can be delivered within specification.

Key Features

- Superior insulation system for temperature sensitive cargo
- 21,000 24,000L capacities available
- Internal Cleaning In Place (CIP)
- Thermowell for the fitment of remote temperature monitoring systems
- Sample ports in tap or syringe configuration

Options

- Onboard heating and cooling systems (3 phase electric or diesel generated)
- 4" disharge for viscous cargos
- Integrated Footvalve and airline

Details

SCF's Food Grade ISO Tanks are designed by our Australian engineers and feature a sample port to allow cargo sampling prior to discharge.

The tank is available in both heated and refrigerated variants, in diesel or electric formats.

A Worksafe design registered version is also available for the transport of pressurised cargos, such as carbonated beverages.

Once discharge is complete, integrated rotating CIP spinner heads provide both mechanical and chemical cleaning, guaranteeing the highest levels of product quality control.

Specifications

Food Grade ISO Tank Specifications may vary

Volume		External	
Litres	21,000 - 24,500	Length (mm)	6,058
m³	21-24.5	Width (mm)	2,438
		Height (mm)	2,591

Weight				
Tare (kg)	3,460			
Payload (kg)	35,540			
MGW (kg)	39,000			

Top: ISO Frame with corner castings



Middle Left: Clean In Place system

Middle Right: End frame and tank showing CIP, valve control, temperature gauge, air inlet and glycol outlet

Below: Food Grade ISO Tank in action for McColl's Transport





