

BOUTES  
TONNELLERIE DE FRANCE

# Tanks and Vats

UNLOADING / INSTALLATION / MAINTENANCE / WARRANTIES

## Summary

Our responsibility may only be engaged if the recommendations outlined below are complied with in full.  
For further information or explanations, our sales staff and our Technical Department are at your disposal.

### CHAPTER I UNLOADING AND **INSTALLATION** INSTRUCTIONS

- A / VATS DELIVERED ON A BASE
- B.I / CONICAL TANK DELIVERED UPRIGHT
- B.II / CONICAL TANK DELIVERED IN A HORIZONTAL POSITION
- C/ IF THE CONTAINER IS NOT DEFINITELY INSTALLED IMMEDIATELY AFTER UNLOADING

### CHAPTER II INSTRUCTIONS BEFORE **FIRST USE**

- A / RE-HYDRATION
- B / FURTHER INSTRUCTIONS
- C / FITTING OF STAINLESS STEEL PARTS BY THE CLIENT

### CHAPTER III **MAINTENANCE** INSTRUCTIONS

- A / INTERIOR MAINTENANCE
- B / EXTERIOR MAINTENANCE

### CHAPTER IV UNDERTAKINGS, **WARRANTIES** AND AFTER-SALES SERVICE

### DOCUMENT OF **CONFORMITY**

### ANNEXE **TECHNICAL DATA** ON LIFT TRUCK **CAPACITY**

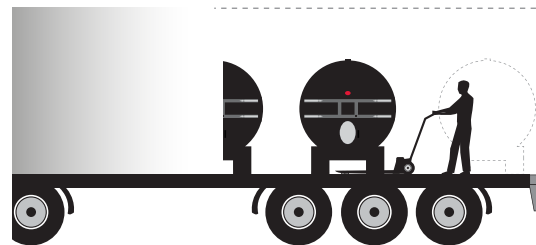
- A / FOR VATS
- B / FOR TANKS

## Chapter 1

### UNLOADING AND INSTALLATION INSTRUCTIONS

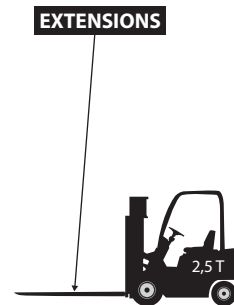
**⚠** Particular attention should be paid when inserting the forks under the 2 stringers of the base, especially when there is an outlet conduit with an elbow towards the front.

#### A.I / VAT DELIVERED ON A BASE



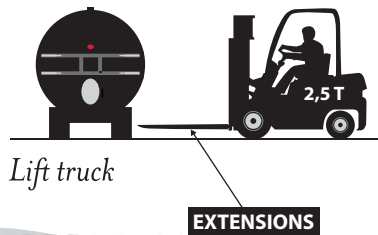
*Rear unloading / container*

Remove the first vat using a lift truck fitted with extensions, then, with a pallet truck, move the following vat to the edge of the container. Then move the pallet truck out of the way and pick up the vat with the lift truck fitted with extensions.

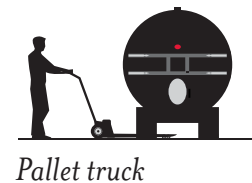


*Side unloading / semitrailer with curtain*

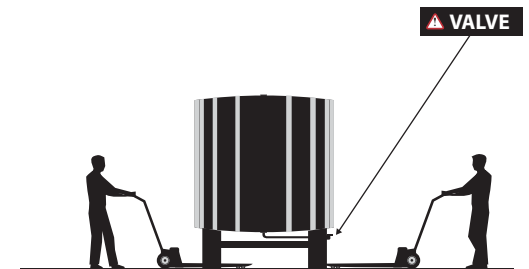
#### A.II / HANDLING (insertion possible on all 4 sides)



*Lift truck*



*Pallet truck*



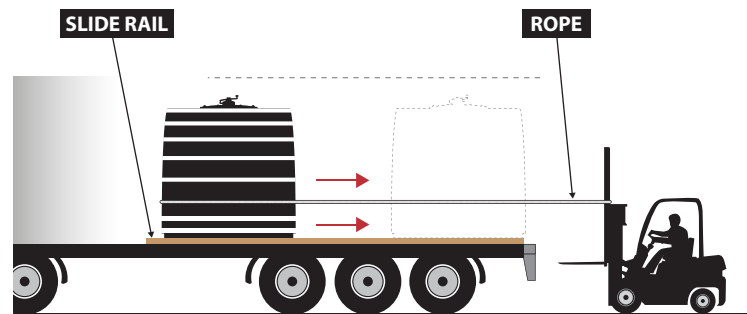
*With 2 pallet trucks*

For large barrels or special manoeuvres.

## Chapter 1

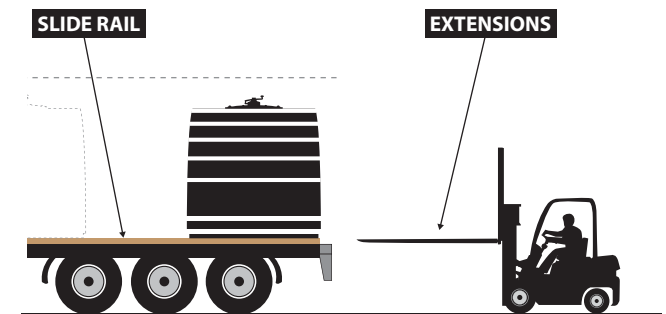
### UNLOADING AND INSTALLATION INSTRUCTIONS

#### B.I / CONICAL TANK DELIVERED UPRIGHT



##### Rear unloading / container / stage 1

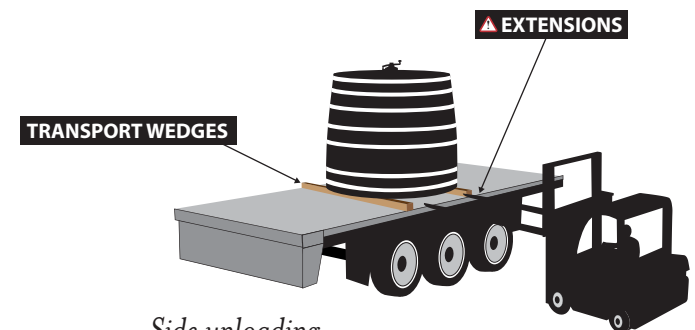
Using a rope attached to the lift truck mast, pull the tank to the door of the container. Waxed pine slide rails make this handling operation easier.



##### Rear unloading / container / stage 2

Remove the rope and lift up the tank using a lift truck equipped with fork extensions.

**!** If the tank must be unloaded sideways, always use fork extensions to compensate for the centre of gravity of the barrel or tank.



##### Side unloading

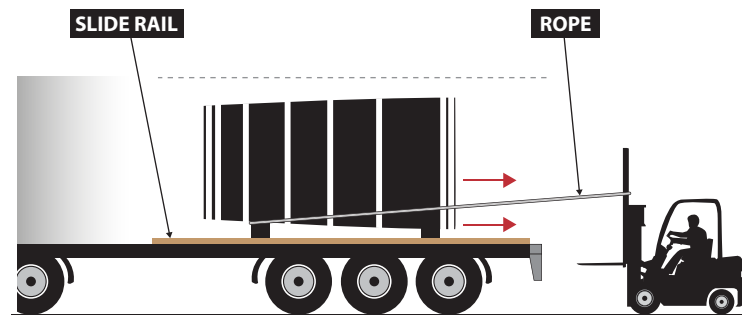
The tank is positioned on wedges. Use a lift truck equipped with fork extensions.



## Chapter 1

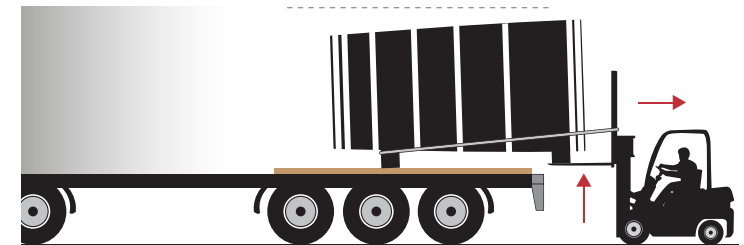
### UNLOADING AND **INSTALLATION** INSTRUCTIONS

#### **B.II / CONICAL TANK DELIVERED IN A HORIZONTAL POSITION**



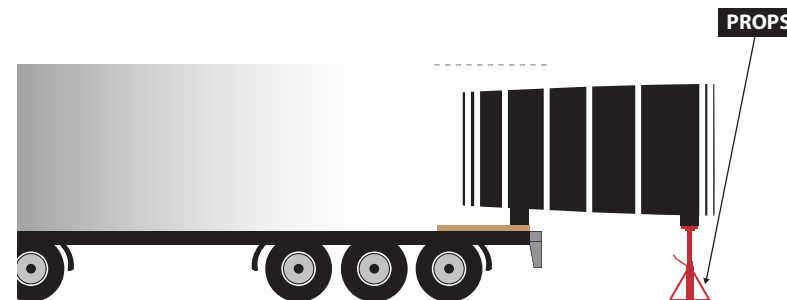
##### *Rear unloading / container / **stage 1***

Using a rope attached to the lift truck mast, pull the tank to the door of the container. Waxed pine slide rails make this handling operation easier.



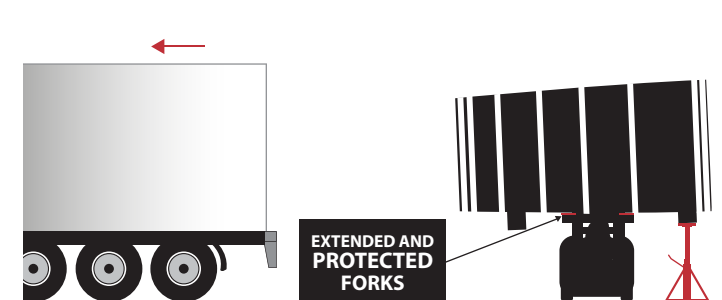
##### *Rear unloading / container / **stage 2***

Raise the tip slightly and, using the (shortened) rope, pull until the rear mounting reaches the edge of the door.



##### *Rear unloading / container / **stage 3***

Insert metal props and move the lift truck away.



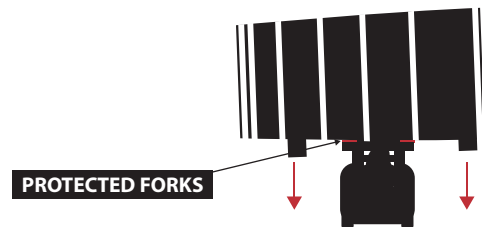
##### *Rear unloading / container / **stage 4** (continued on page 5)*

Using extended end protected forks (rag, tyre, cardboard, ...). Attention should be paid to the weight / power ratio! Pick up the tank by the side and move the trailer forward to bring the tip clear.

## Chapter 1

### UNLOADING AND **INSTALLATION** INSTRUCTIONS

#### **B.II / CONICAL TANK DELIVERED IN A HORIZONTAL POSITION (CONTINUATION)**



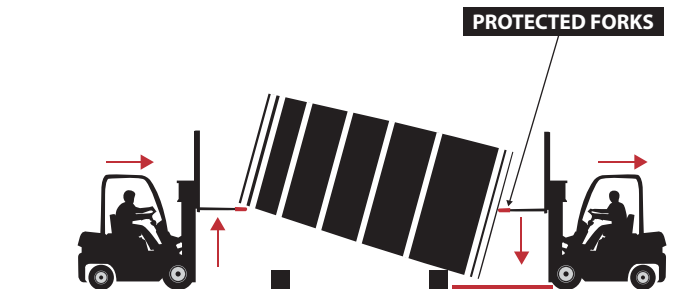
##### *Rear unloading / container / **stage 5***

Remove the metal props and place the tank carefully on the ground on its own mountings.



##### *Rear unloading / container / **stage 6***

Place a protection on the ground under the bottom of the tank (cardboard, carpet...).



##### *Rear unloading / container / **stage 7***

Again using fork extensions, lift up the tank by the top, controlling its descent and balance with a second lift truck on the other side.

## Chapter 1

### UNLOADING AND **INSTALLATION** INSTRUCTIONS

#### **C / IF THE CONTAINER IS NOT DEFINITELY INSTALLED IMMEDIATELY AFTER UNLOADING**

If a storage period is required between delivery and definitive installation, we recommend:

not removing the container from its film packing ,

storing the container in a temperate location with a maximum temperature of 20°C and a relative humidity level of between 80 and 85%. If the humidity level is lower than this, we recommend spraying the ground with water..

At all events, once you have noted the conformity of the product delivered, please sign the attached Document of Conformity (page 11) and send it back to us within 48 hours at the latest.



## Chapter 2

### INSTRUCTIONS BEFORE **FIRST USE**

#### **A / RE-HYDRATION**

The aim of this operation is to correct the relative humidity level of the wood if this level falls too low. It should be performed over a 4-day period.

If the container is to be used more than 30 days after delivery, we advise you to carry out the re-hydration operation one month before use.

In all other cases, carry out the operation 8 days before the first use.

**For the operations described below, we recommend a dose of 3 g of SO<sub>2</sub> per HL of water.**

#### INSTRUCTION FOR TANK

- 1 ~ Pour water into the tank until it is 1/3 full
- 2 ~ Wait 24 hrs
- 3 ~ Complete the filling operation in further volumes of 1/3, waiting 24 hours between each third

#### INSTRUCTION FOR VAT

- 1 ~ Pour water into the vat until there is 10 cm in the bottom
- 2 ~ Wait 24 hrs
- 3 ~ Complete the filling operation in 3 stages, leaving the vat to rest for 24 hrs between each stage

Once the wood has been re-hydrated and the container is watertight, leave it "to soak" for 3 days for the wood to settle. After 3 days, empty the vat and then rinse it. Using a brush, clean the sides and the two heads if necessary in order to remove any impurities (do not use high-pressure cleaning devices)

Sponge down, leave to drain and then dry completely (the use of fans is recommended in order to speed up and improve the process).



## Chapter 2

### INSTRUCTIONS BEFORE **FIRST USE**

#### **B / FURTHER INSTRUCTIONS**

When using the vat for the first time, fill with coarse wines rather than pre-filtered clear wines.

Never use saline solutions as this would damage certain parts of the stainless steel items, such as the sealants. It could also lead to a very high level of extraction of tannins and aromas.

If you use a hydraulic bung, in order to avoid excess pressure in the vat, the wine level in the bung should not exceed 5 cm (Ref. Mariott Law)

#### **C / FITTING OF STAINLESS STEEL PARTS BY THE CLIENT**

**Note :** *Only the valves and the tasting taps may be fitted by the client.*

Valve



**Stage 1:** Thickly coat the screw thread with tallow along half its length (as shown in the photo).



**Stage 2:** Fit the part into the hole, making sure you push it in perfectly horizontally with your hand.



**Stage 3:** After screwing in the part by hand, finish tightening with the spanner provided for this purpose, without "forcing" the part.

Tap



## Chapter 3

### MAINTENANCE INSTRUCTIONS

#### A / INTERIOR MAINTENANCE

Avoid leaving the container empty, and limit the latency time between two filling operations.

After draining, go inside the container if possible and use a water spray (moderate pressure) to clean the inside until the water runs clear.

Leave to drain, then fill with wine once again.

#### IF THE CONTAINER REMAINS EMPTY:

1 ~ Open all valves and taps

2 ~ Using a fan placed inside the vat, ventilate for 3 or 4 days in order to extract as much humidity as possible to prevent mould from developing

3 ~ Close the container after having sulphured it with 5 grams per HL for the first sulphuring

4 ~ Repeat the sulphuring operation once a month at a dose of 2 g/HL

Before re-sulphuring, conduct an olfactory and visual inspection of the shell and the two heads, and ventilate.

#### DESCALING OPERATION:

**TIP : To limit the appearance of limescale, brush the inside of the vat whenever you empty it**

If limescale has recently been deposited, fill with water for a week, empty, brush and then rinse


If a more extensive film of limescale has formed, first hammer the scale in order to break it up

#### B / EXTERIOR MAINTENANCE

Every two or three years, apply a coat of varnish (food grade and microporous) to the body and upper head, having first washed them with soapy water and rinsed them with clean water.

Where necessary, apply a coat of paint to the hoops

Check under the vat to see whether the supports and bases are in good condition, and adjust if necessary.

 **Never put a wedge between the support and the bottom of the container. Put it between the support and the base or the ground if needs be, so as not to damage the bottom of the vat.**

## Chapter 4

### STORAGE INSTRUCTIONS


#### A / STORAGE AREA

If the tank or vat is not used immediately, it is imperative to store it in a closed place which protects it from sunlight and does not expose it to drafts.

#### B / STORAGE CONDITION

The storage location of the tank or vat must have :

- A temperature  $< 20^{\circ} \text{C}$
- A humidity  $> 70\%$

 **Warning:** whatever the storage conditions, even optimal, it is imperative to consider that the time or the tank or the vat remains empty must be reduced to its strict minimum.

## Chapter 5

### UNDERTAKINGS, WARRANTIES AND AFTER-SALES SERVICE

As indicated at the beginning of this document, our responsibility may only be engaged if all our instructions and recommendations have been followed.

Non compliance with all or part of these instructions will release us fully or partially from the warranty undertakings detailed below.

#### OUR GUARANTEES

##### PHYSICAL CONFORMITY OF THE PRODUCT TO THE DIAGRAMS VALIDATED PRIOR TO DELIVERY

The product dimensions as stipulated in the sale contract are to be considered as leaving a margin of + or - 3%.

The capacity may not be more than 4% lower than that announced.

##### MECHANICAL RELIABILITY

We guarantee the following for a period of one year starting from the day of delivery:

the reliability of all the wooden parts,

the reliability of all the contact points between the stainless steel fittings and the wooden parts.

In the event that we are required to perform an intervention, depending on the seriousness of the problem, we reserve the right to carry out the intervention on-site or to repatriate the product to our cooerage, at our own expense. Our warranty undertaking may involve our own intervention or that of any person authorized by us.



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# Document of **conformity**

**IMPORTANT:** Document to be filled out, printed and returned by fax to your salesperson within 48 hours of reception of the product. If the document is not returned within the required deadline, we will decline all liability and no claims may be made against us at a later date.

Date: ..... Client company name: .....

Product description: ..... Delivery date: .....

Delivery address: .....

Remark(s) on the reception and installation of the product:

Presence of a salesperson: ☐ Yes ☐ No ☐ Installed on delivery ☐ Installed later

I, the undersigned: .....

☐ hereby acknowledge that I have received a product complying with my order, without any visible defect, and that I express no reservations as to the aesthetic, physical or technical conformity of the said product.

☐ wish to express a reservation as to the conformity of the product received, regarding

PRINT

Signature: .....



## A / LIFT TRUCK POWER / VAT WEIGHT RATIO TABLE

CAPACITY	VAT WEIGHT	MOUNTING WEIGHT	TOTAL WEIGHT	COG / MAST *	L-TRUCK: 1 T FORKS: 2m	L-TRUCK: 1,5 T FORKS: 2m	L-TRUCK: 2 T FORKS: 2m	L-TRUCK: 2,5 T FORKS: 2,4m	L-TRUCK: 3 T FORKS: 2,4m	L-TRUCK: 3 T FORKS: 2,4m
6 HL	200 Kgs	50 Kgs	250 Kgs	0,55 m	✓					
8 HL	220 Kgs	50 Kgs	270 Kgs	0,58 m	✓					
10 HL	250 Kgs	50 Kgs	300 Kgs	0,62 m	✓					
12 HL	280 Kgs	50 Kgs	330 Kgs	0,65 m	✓					
15 HL	340 Kgs	50 Kgs	390 Kgs	0,72 m	✓					
18 HL	460 Kgs	50 Kgs	510 Kgs	0,73 m		✓				
20 HL	500 Kgs	50 Kgs	550 Kgs	0,75 m		✓				
25 HL	600 Kgs	60 Kgs	660 Kgs	0,76 m		✓				
27 HL	650 Kgs	60 Kgs	710 Kgs	0,77 m		✓				
30 HL	700 Kgs	60 Kgs	760 Kgs	0,84 m		✓				
35 HL	760 Kgs	60 Kgs	820 Kgs	0,92 m			✓			
40 HL	850 Kgs	60 Kgs	910 Kgs	0,96 m			✓			
45 HL	920 Kgs	65 Kgs	985 Kgs	0,99 m			✓			
50 HL	1150 Kgs	65 Kgs	1215 Kgs	1,05 m				✓		
60 HL	1190 Kgs	65 Kgs	1255 Kgs	1,12 m				✓		
65 HL	1250 Kgs	65 Kgs	1315 Kgs	1,15 m					✓	
70 HL	1320 Kgs	80 Kgs	1400 Kgs	1,17 m					✓	
75 HL	1390 Kgs	80 Kgs	1470 Kgs	1,20 m						✓
95 HL	1420 Kgs	80 Kgs	1500 Kgs	1,30 m						✓
100 HL	1650 Kgs	80 Kgs	1730 Kgs	1,30 m						✓

\* CENTRE OF GRAVITY IN RELATION TO THE MAST: Check that the weight of the vat applied to its centre of gravity is within the load capacity of the lift truck being used.

## B / LIFT TRUCK POWER / TANK WEIGHT RATIO TABLE

CAPACITY	WEIGHT	COG / MAST *	L-TRUCK: 1,5 T FORKS: 2 m	L-TRUCK: 2 T FORKS: 2 m	L-TRUCK: 2,5 T FORKS: 2,4 m	L-TRUCK: 3 T FORKS: 2,4 m
5 HL	219 KGs	0,51 m	✓			
8 HL	360 KGs	0,59 m	✓			
9 HL	492 KGs	0,62 m	✓			
10 HL	576 KGs	0,635 m	✓			
15 HL	659 KGs	0,70 m	✓			
20 HL	710 KGs	0,775 m	✓			
25 HL	740 KGs	0,84 m	✓			
30 HL	787 KGs	0,875 m	✓			
35 HL	878 KGs	0,91 m		✓		
40 HL	1025 KGs	1,00 m		✓		
50 HL	1231 KGs	1,075 m		✓		
60 HL	1408 KGs	1,15 m			✓	
70 HL	1465 KGs	1,18 m			✓	
75 HL	1479 KGs	1,20 m			✓	
80 HL	1550 KGs	1,225 m				✓
100 HL	2174 KGs	1,35 m				✓

\* CENTRE OF GRAVITY IN RELATION TO THE MAST: Check that the weight of the tank applied to its centre of gravity is within the load capacity of the lift truck being used.