



## Tank Fan System

Use your resources efficiently and maintain quality by installing Tank Fans, realizing production cost savings of up to 85%.

Stave Fans offer convenient handling in and out of tanks, requiring minimal hardware for setup. Add to that, free-floating orientation allows wine to fully circulate throughout all staves. And they're highly flexible: hang fans above the floor for fermentation and lees-stirring programs.

StaVin's neutral metal polybags (Fire Toast) and polybags (Savour and Barrel Head Toast) guarantee Tank Fans arrive in pristine condition. Pleasing, complex aromas will assure you that StaVin's premium toasted oak will enrich your wines.



*A variety of toast methods and toast levels make Tank Fans a powerful tool to steer your program in the direction of whichever particular flavors and aromas are desired.*



Combine our Barrel Head Fan (shown above, center) with our Medium Plus Fire Toasted Fan (shown above, on the left) and our Convection Oven Toasted Fan (shown above, right of center) to achieve high quality barrel flavors and mouth feel in your tanks. To hang Fans, weld C-rings to tank wall circumference (as shown above) at 3-foot intervals, and 3-feet off the floor to anchor the main stainless support chain. Then simply wire the Fan's 304 stainless pigtail to the chain.

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### Dosages & Specifications

<b>100% New barrel impact:</b>	One 44 sq ft (4.1 sq m) Fan Pack per 180 gal (681 l)
<b>Length:</b>	36 inch (91cm)
<b>Width:</b>	1.5-2.5 inches (3.8 - 6.4 cm)
<b>Thickness:</b>	Approx. 3/8 inch (10 mm)
<b>Contact time:</b>	4 months minimum
<b>Seasoning:</b>	3 years in natural elements
<b>Toast method:</b>	Traditional Fire, Barrel Head and Savour Oak Convection Oven Toast
<b>Toast levels:</b>	Medium, Medium Plus or Heavy (Fire Toast only)
<b>Useful life:</b>	2 years
<b>Type of oak:</b>	American, French or Hungarian
<b>Displacement:</b>	4.3 gal (16 l)