FLEXTANK

FLEXTANK Better than Barrels™

Affordable. Efficient. Production. .

Successful Cider creation and production is more than ingredients. The processes that the brewer, vintner, cider maker, and mead maker follow have an equally large impact on the final product — and small variations can make a big difference in the flavor profile.

Tanks / fermentation vessels have an impact on both the flavor profile, and the Cidery's recognized revenue.
As a result, both startup and growing Cideries are looking for specific ways to reduce OpEx costs and increase revenue. Many Cideries are creating new efficiencies and revenue by changing the way their operations ferment and produce their Craft Beverages.

These operations have turned to Flextank.
Flextank advanced oxygen-permeable polyethylene tanks and hoppers are the leading wine, cider, spirits and craft beverage fermentation and storage solutions available worldwide. Wineries, cideries, spirits, mead and craft beverage, and food production plants worldwide rely on Flextank for efficient, controllable, sustainable production.

The Flextank Difference

	Stainless Steel	FLEXTANK
Dent Easily, Easily Damaged	✗	✓
Bolted, Anchored to Floor	✗	✓
Require Special Trucking to Deliver	✗	✓
Use for Transporting Fluids (Juice)	✗	✓
Stackable – Space Saving	✗	✓
Easily Cleaned (easy to remove pulp)	✗	✓
Require Confined Space Cleaning (OSHA Regs)	✗	✓
Breathable, Permeable for Oxygenation	✗	✓
Adjustable Permeability	✗	✓
Affordability		

The Flextank Difference

- **Structured Polymers** – Don't dent. Last years. 95% of all Flextanks are still in service after 25 years.
- **Movable** – Flextanks are not bolted or anchored to the floor. They're easily moved and are stackable.
- **Delivery and Setup** – Flextanks can ride in a pickup truck. Or your SUV. They're lightweight and portable.
- **Transportable** – Use to transport apples, juice or final production to bottling.
- **Stackable** – Easily moved, stacked, and stored. For high-efficiency use of production space.
- **Easily Cleaned** – Can be put on their sides for easy cleaning and removal of pulp.
- **No Confined Space** – Flextanks are sized right. And are easy to clean: just hose and rinse.
- **Adjustable Permeability** – Flextanks are crafted to the customer's permeability specifications at SmaK
- **Award-Winning** – Hundreds of craft beverage makers have won industry awards using Flextank.
- **Affordable, effective and efficient** – Provides your Cidery with the right tank for the right beverage.

Stackable. Controllable. Results.

Moving your vessel is an important factor to consider when choosing a tank. As Cideries grow, moving and transporting vessels to different spaces becomes an increased requirement: increased production means that space is a premium.

- Flextanks are engineered to provide higher production capability in less space.
- Cideries worldwide rely on Flextank for efficient, controllable, stackable, sustainable production.
- Poly tanks are extremely durable, are also very lightweight and maneuverable.
- It's easy to transport empty or full Flextanks to different locations within the operation, including fermentation, production and cleaning stations.
- This production efficiency helps craft beverage makers boost the capacity of their production areas, reduce bottle/can costs and increase revenue.

Flextank advanced oxygen-permeable polyethylene tanks and hoppers are the leading cider and craft beverage fermentation and storage solutions available worldwide. Flextanks help beverage makers have affordable, efficient production. More than 4000 Cideries and Craft Beverage production operations worldwide rely on Flextank for efficient, controllable, sustainable production.

Flextanks are produced by SmaK Plastics, the parent company of well-known industry brands. The company is based in Vancouver, Washington with product dealers around the world.

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