



QUATTRO EFFE

STAINLESS STEEL FOOD CONTAINERS STAINLESS STEEL MANUFACTURE

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Founded in 1978 by two couples of brothers

- Donato and Giuseppe FLORA - Antonio and Mario FRAGNITO

QUATTRO EFFE srl,

(whose name derives just from the initial letter of four members surname), is located in Molinara, a small town near Benevento, and has been working in stainless steel manufacture industry for 40 years.

At the beginning the production was based on different kinds of stainless steel products, but from 1983 the firm specializes in the manufacture of several capacities containers fod food, particularly for wine, oil and honey.

During years the firm adapted its technological choises to the requirements of the market and so today, thanks to modern TIG welding process, it can produce high quality containers as regards both reliability and sanitary regulations and, as a consequence, it can play an important role not only in the national market but also in the international one.

Fustino with folded plates



capacity	Ø mm	H mm	Ø mm top opening
lt 15	300	300	200
lt 20	300	365	200
lt 25	300	440	200
lt 30 A	300	505	200
lt 30 B	370	375	200
lt 50	370	570	200
lt 75	370	790	200
lt 100	455	725	200

- large top opening (Ø 200 mm) for easy filling and cleaning
- predisposed for ½" top
- ideal for preservation of oil and for transport of oil, wine and water.

TAPS

- chromium-plated ball-tap 1/2"
- stainless steel
 tap ½" with dropproof device.







capacity	Ø mm	H mm
lt 10 - 30 A	300	400
lt 30 B - 75	370	400
lt 100	455	400

Tig welded Fustino



capacity	Ø mm	H mm	Ø mm top opening	bottom
lt 10	304	234	200	TIG welded
lt 15	304	284	200	TIG welded
lt 20	304	354	200	TIG welded
lt 25	304	424	200	TIG welded
lt 30 A	304	494	200	TIG welded
lt 30 B	373	364	200	TIG welded
lt 50	373	549	200	TIG welded
lt 75	373	779	200	TIG welded
lt 100	464	697	200	TIG welded

- large top opening (Ø 200 mm) for easy filling and cleaning
- TIG weldings in all joints
- TIG welded bottom which assures a better hygiene
- supplied with a plastic "cover for bottom" which allows all the movements of fustino without damaging the bottom
- predisposed for ½" tap
- ideal for preservation of oil and for transport of oil, wine and water

TAPS

- chromium-plated ball-tap 1/2"
- stainless steel
 tap ½" with dropproof device.







capacity	Ø mm	H mm
lt 10 - 30 A	300	400
lt 30 B - 75	370	400
lt 100	455	400



capacity	Ø mm	H mm	predisposition for tab	bottom
lt 35	370	375	1/2"	TIG welded
lt 50	370	495	1/2"	TIG welded
lt 75	370	745	1/2"	TIG welded
lt 100	455	680	1/2"	TIG welded
lt 150 A	455	965	1/2"	TIG welded
lt 150 B	530	705	1/2"	TIG welded
lt 200 A	530	980	1/2"	TIG welded
lt 200 B	630	690	1/2"	TIG welded
lt 300	630	990	3/4"	TIG welded
lt 400	710	1.045	3/4"	TIG welded
lt 500	780	1.100	3/4"	TIG welded
lt 600	780	1.240	1"	TIG welded
lt 700	850	1.240	1"	TIG welded
lt 1000	1.025	1.240	1"	TIG welded

- level bottom
- glossy of "flowery" outer surface
- predisposed for tap
- stainless steel lid
 as protection against dust

18/18 STAINLESS STEEL OIL FLOAT



tino capacity	Ø mn
lt 35 - 50 - 75	360
lt 100 - 150 A	445
lt 150 B - 200 A	520
lt 200 B - 300	620
lt 400	680
lt 500 - 600	740
lt 700	820
lt 1000	990

TAPS

- chromium-plated ball-tap 1/2" 3/4" 1
- stainless steel tap ½" with drop-proof device.
- stainless steel tap 3/4" 1



Chromium-plated ball-tap ½"



Stainless steel tap ½" with drop-proof device



18/10 STAINLESS STEEL AIR FLOAT



tino capacity	Ø mm
lt 35 - 50 - 75	350
lt 100 - 150 A	428
lt 150 B - 200 A	515
lt 200 B - 300	610
lt 400	695
lt 500 - 600	770
lt 700	830
lt 1000	990



tino capacity	Ø mm	H mm
lt 35 - 50 - 75	370	400
lt 100 - 150 A	455	400
lt 150 B - 200 A	530	400
lt 200 B - 300	630	400
lt 400	710	400
lt 500 - 600	780	400
lt 700	850	400
lt 1000	1.025	400

Maturatore for honey



Ø mm	H mm	bottom
300	180	folded plates
370	375	TIG welded
370	685	TIG welded
455	965	TIG welded
530	980	TIG welded
630	990	TIG welded
710	1.045	TIG welded
780	1.100	TIG welded
850	1.240	TIG welded
	300 370 370 455 530 630 710 780	300 180 370 375 370 685 455 965 530 980 630 990 710 1.045 780 1.100

- level bottom
- glossy for "flowery" outer surface
- predisposed for Ø 40 mm tap
- stainless steel lid as protection against dust

TAPS

- plastic tap with plastic ring
- plastic tap for welded stainless steel ring







maturatore capacity	Ø mm	H mm
kg 20	300	400
kg 50 - 100	370	400
kg 200	455	400
kg 260	530	400
kg 400	630	400
kg 520	710	400
kg 700	780	400
kg 1000	850	400

Caldaia

TIG welded 18/10 stainless steel (AISI 304) container ideal for food boiling



- with stainless steel handles
- with stainless steel lid as a protection against dust

capacity	Ø mm	H mm
lt 35	370	375
lt 50	455	370
lt 75	455	495
lt 100	530	480
lt 150	630	490
lt 200	630	680

SPARE PARTS

TAP

- chromium-plated ball-tap 1/2"
- chromium-plated ball-tap 3/4"
- chromium-plated ball-tap 1"
- stainless steel tap 1/2"
- stainless steel tap 3/4"
- stainless steel tap 1"

CAP

- stainless steel cap 1/2"
- stainless steel cap 3/4"
- stainless steel cap 1"

FOOD RUBBER GASKET

- for fustino Ø 200 mm

SCREW BUNG

- Ø 200 mm for fustino

INNER TUBE

- for air float

AIR UNIT/PUMP

LEAK VALVE

NOTES





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