



Kegging & bottling plants

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**Quotation Semi-automatic Keg Filler – Mod. 1T Schäfer non-returnable kegs 30 l.**

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**No. 1 SEMI-AUTOMATIC KEG FILLER – Mod. 1T-F suitable to process the Schäfer non-returnable kegs 30 l.** with a nominal output 45/50 kegs/h. As option, the Machine can be provided with built-in tank for the storage of the CIP solution.

The machine is provided with:

- Robust framework in stainless steel AISI304
- Pneumatic cylinder to block the keg onto the head
- Filling head in AISI304 stainless steel
- Set of pneumatic on/off valves
- Double threshold digital pressure controller
- Control board complete with PLC Siemens S7
- Magnetic flow-meter to control the filling operation
- Liquid presence probe as further check of the filling operation
- Dummy keg to be installed during sanitization (CIP)
- Technical documentation

**Machine price.....€ 23,200.00**

**--- Supervision of the erection, start-up and training of your operators ( 2 days of presence at Brewery site in Belgium )**

**Price, including travelling cost, board and lodging .....€ 3,000.00**

**Optional items:**

- **CIP solution storage tank** with inspection cover, provided with manual water loading valve, overflow pipe, minimum level probe, centrifugal pump etc. The tank is also provided with **Heating system of the CIP solution** by means of internal direct steam injection. The temperature is controlled by means of PT100 probe and digital thermostat.

**Price, including connection pipes/valves to filling head.....€ 6,500.00**

**Semi-automatic keg filler Mod. 1T Schäfer non-returnable kegs 30 l.**

Provided with built-in tank for the storage of the CIP solution, it is a single head semi-automatic machine set to carry out the following work cycle:

Filling only .....45/50 kph with kegs of 30 lt

**Overall dimensions**

Length..... 1,450 mm. approx.  
Width ..... 1,450 mm. approx.  
Height ..... 2,200 mm. approx.

**Utilities required**

Steam for heating the CIP solution .....4 bar  
Mains air .....6 bar  
Electric power .....V 400/230 – 50Hz  
Mains water or hot water..... 1.5÷3 bar  
CO<sub>2</sub>, adjustable pressure ..... 1÷3 bar  
Product at delivery, adjustable pressure ..... 1÷3 bar  
Product flow-rate ..... 4-5 m<sup>3</sup>/h

**Constructional characteristics :**

- Solid framework in AISI 304 stainless steel, provided with height adjustable support feet.
- Filling valve made of stainless steel AISI304, with EPDM seal and complete with dummy keg to be installed during the CIP phase.
- Keg lifting/lowering device controlled by pneumatic cylinder.
- Keg fastening device controlled by a pneumatic cylinder and complete with position sensor, to fasten the keg onto the filling head.
- AISI 316L on/off valves, normally closed, with external position indicator.
- Centrifugal pump for the delivery of the CIP solution to the filling head.
- Product inlet pipe complete with manual butterfly valve, sight glass, sampling valve.
- Double threshold digital pressure controller to check the keg internal pressure.
- Magnetic flow-meter and liquid presence probe for filling control.
- Main control panel housed in a watertight cabinet, complete with PLC Siemens S7 and operator panel.

### **Machine work cycle :**

- Keg manual loading onto the head.
- Fastening of the keg onto the head by means of a pneumatic presser.
- Spear fitting opening.
- Flushing of the keg with CO2 in order to reduce the oxygen content.
- Keg pressurization with CO2.
- Keg slow depressurization in order to adjust the filling speed.
- Filling of the keg with beer. This operation is controlled by means of a magnetic flow-meter and liquid presence probe.
- Ejection of product residues from the head after filling.
- Rinsing of the filling head with cold or hot water provided by the Brewery.
- Drainage of the rinsing water by means of CO2 push;
- Discharge of the head residual pressure before releasing the keg.
- Pneumatic presser ascent and keg release from the head.

**General supply conditions**

**Quotation validity**..... 2 months

**Delivery terms** ..... Ex-Works (Bergamo)

**Delivery date** ..... 2/3 months from confirmation

**Transport** ..... at Brewery charge and care

**Commissioning, start-up and training**      Included, see page 1

**Equipment payment conditions**

- 30%      down payment at Contract signature
- 60%      before delivery on notification that the equipment is for shipment
- 10%      after successful commissioning of the equipment or 60 days after delivery (whichever comes first).

**Warranty**

Co.Mac S.r.l. is willing to replace, for a period of 12 months from the date of delivery, the mechanical parts, defective in material or workmanship, which may endanger operation of the machine. Warranty is valid if the damages are not due to negligence or improper use of the Purchaser staff. Electronic parts are guaranteed, at the above-mentioned conditions, for six months. Excluded from the Warranty are the parts that, for their composition or their use, are subject to wear and tear. The warranty is limited to the supply of defective pieces and not to their replacement. Whether our technician makes the replacement, it will be regularly invoiced. The availability of the main spare parts and the service assistance for repairing and maintenance will be guaranteed for a period of fifteen years. Our machines are built according to the 2006/42/CE Machines Directive and the relative European Standards.

**Marco Scudeletti**

