

The Sankeg10 Keg Washing and Filling Machine

The Sankeg 10 Keg Washing and Racking Machine produces 15 to 50 litres. The equipment's capacity is 10 barrels of 50 liters barrels per hour at sanitation, 7 barrels of 50 liters barrels per hour at sanitizing and filling. Inserting and removing of kegs is manually-operated. The Sankeg 10 is of stainless steel construction.



The following is a typical cleaning and sterilizing procedure:

- De-pressurization
- Air purge until empty
- Cold water wash
- Detergent wash
- Cold water rinse
- Sterilization

After complete sterilization, the keg is CO₂ purged and pressurized, and is ready for filling.

SUPPLY	PRESSURE	FLOW RATE	CONSUMPTION
Beer	2.5-3 Bar	105 L/min	45 L/min
CO ₂	1,8-2.2 Bar	0.85 m ³ /s	0,08 m ³ /s
Water	3.5- 4,5 Bar	110 L/min	9 L/min
Machine Air	4 - 5.5 Bar	0,04 m ³ /s	0,02 m ³ /s
Purge Air	1,5- 2 Bar	0,65 m ³ /s	0,11 m ³ /s
Steam	1-3,5 Bar	27 Kg/hod	20 Kg/Hod

ELECTRICAL

One Electrical Line required for each of the following:

1. Emersion Heater - Voltage 220 VAC or 460 VAC 3 Phase Power 1.5 KW
2. Pumps c/w Manual on/off - 1.5 HP Overload Switches 208-230/460 VAC 3 Phase, 4.8 - 4.5/2.4 amps, 50/60 Hz
3. Panel - 110 VAC @ 5 amps 1 Phase, 220VAC @ 2.5 amps