

The Sankeg25 Keg Washing and Filling Machine

The Sankeg 25 Keg Washing and Racking Machine produces 20 to 27 single opening, half-barrel kegs per hour, and can be programmed through a selector switch to accommodate all sizes of kegs. 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.

The Sankeg 25 is of stainless steel construction. Although keg handling is manual, all processes are PLC monitored and controlled. The Sankeg25 can be configured to suit any desired process regimen, and a range of optional equipment is available to suite various applications.

The Sankeg is available in three different assemblies:

MODEL A Uses steam to sterilize the kegs and includes a heated detergent tank with pump, keg temperature monitoring and beer valve.

MODEL B Uses a chemical sterilant, and includes a heated detergent tank with pump, sterilant tank with pump and beer valve.

MODEL C Cleaning Only.

The operator begins the cleaning procedure by coupling the keg tapper and placing the keg, valve down, on the machine table. The operator then presses the **start** button. While processing continues as per the desired program, the **washer cycle complete** lamp will turn off, indicating that the correct procedure is being carried out.



All liquid flows are monitored by individual conductivity probes. Washes are pulsed for optimum cleaning.

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.

All processes are monitored and controlled by a programmable logic controller (PLC) which will automatically reject a keg if the cleaning and sterilizing processes are not carried out correctly.

Once the washing is completed the wash cycle complete lamp will illuminate. If a keg has been rejected automatically or via the manual reject button, the reject wash lamp will illuminate.

The racking procedure is initiated when the operator places the washed and sterilized keg, valve up, on the floor and couples up the keg racking tapper. The operator then presses the start racking button and racker cycle complete lamp goes out. The beer valve opens and filling begins. The CO₂ in the keg is bled off against a CO₂ back pressure valve to ensure a quiet fill.

Once the filling is complete, the beer valve is closed and the start racker cycle complete lamp illuminates. The racking process is complete, and the finished keg can now be uncoupled. Racking can be stopped at any time by pressing the start racking button.

Sankeg Services

MODEL A

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