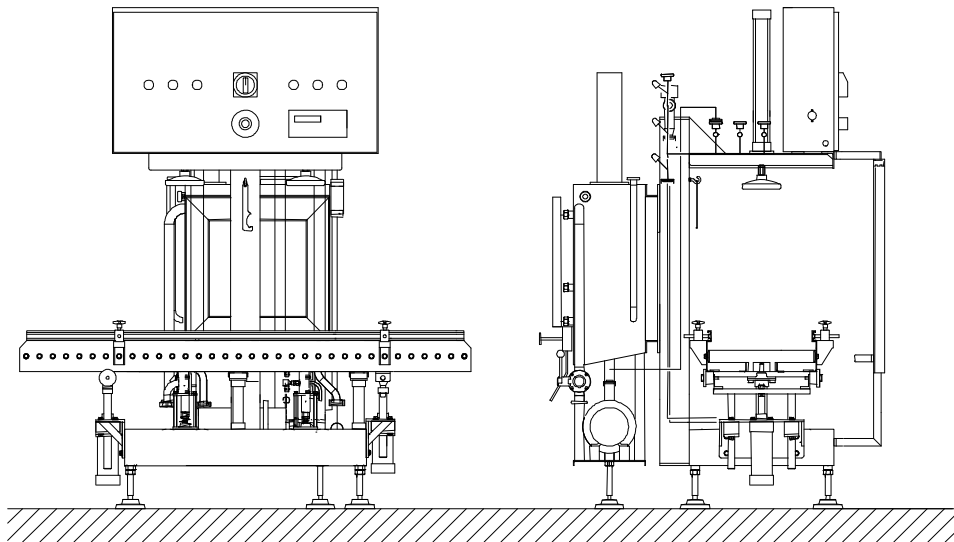


full-automatic KEG-internal cleaning and filling machine, type: **MICROMAT A 4/2**








Construction:

- The MICROMAT is equipped with a walking beam or a driven chain conveyor and includes all electric and pneumatic parts required for its operation
- The machine is supposed to be integrated into a conveyor system.
- By means of integrated control soft- and hardware (System S7) the cleaning and filling process is done full automatically.
- Initiators monitor the positions of pneumatic cylinders
- Liquid detectors control the media flux and re-flux.
- The base frame is made of welded stainless steel.
- Pipe-work, valves and all important mechanical elements are also of stainless steel.
- The machine can be equipped with a conversion unit for different kinds of fitting systems, as well as for slim- and soft-drink-KEGs.

Technical Data MICROMAT A 4/2

Capacity	30 – 40 KEG/h	
Stations	station 1	: internal cleaning
	station 2	: rinsing, sterilization and filling
Dimensions	length (L)	: 1.870 mm
	width (B)	: 1.420 mm
	height (H)	: 2.200 mm ± 50
	height of infeed conv.	: 720 mm ± 50
	height of discharge conv.	: 650 mm ± 50
Connections	product	: DN 25
	media	: DN 25
	control air	: socket ¾ "
Electrical connections	voltage:	: 230/400 V, 50 Hz
	connection power	: 1 kW (without tank pumps)
Noise level	The noise level is in accordance with the German rules for prevention of accidents, less than 85 dB A.	

Energy consumption for the required media

	media	pressure and temperature	consumption/KEG
	• hot water	2 - 3 bar g, 85 - 90 °C	7 l
	• mixed water (re-used hot water) or fresh water	2 - 3 bar g, 20 - 60 °C	7 l
	• detergent	2 - 3 bar g, ca. 80 °C	circulating ca. 15g detergent
	• saturated steam	1,0 bar g (120 °C) to 2,5 bar g (138 °C)	ca. 0,4 kg
	• pressure air (oil-free)	5,5 bar g constantly	0,13 m ³
	• sterilized air	1,5 - 3,0 bar g	0,2 - 0,3 m ³
	• counter-pressurization gas CO ₂ , N ₂ , sterilized air	2,5 - 5,5 bar g	CO ₂ -consumption: 150 - 200 g for a 50 l KEG and a counter- pressure of 2 bar in the product