

# KEG-internal cleaning and filling machine type: MULTIMAT A 9/8



## Construction

- The MULTIMAT is equipped with a walking beam system and includes all electric and pneumatic parts required for its operation.
- By means of integrated control soft- and hardware (Siemens S7) the cleaning and filling process is done full automatically.
- Installed pressure switches control the minimum pressure that is to be achieved by all media used in the process.
- 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 KEGGYs and soft drink KEGs.

## Technical Data MULTIMAT A 9/8

<b>Capacity</b>	100 - 120 KEG/h
<b>Stations</b>	station 1 - 3 : internal cleaning station 4 : soaking station 5 - 6 : internal cleaning station 7 : rinsing and sterilization station 8 : sterilization and counter-pressurization station 9 : filling
<b>Dimensions</b>	depth (B) : 1.300 mm length (L) : 4.460 mm height (H) : 2.200 mm ± 50 transport height (TH) : 650 mm ± 50
<b>Connections</b>	product : DN 40 media : DN 25 control air : socket ¾ "
<b>Electrical connection</b>	voltage: 230/400 V, 50 Hz connection power : 1 kW (without tank pumps)

### Energy consumption for the required media

	media	pressure and temperature	consumption/KEG
	<ul style="list-style-type: none"> <li>hot water*)</li> </ul>	2 - 3 bar g, 85 - 90 °C	7 l
	<ul style="list-style-type: none"> <li>mixed water (re-used hot water) or fresh water</li> </ul>	2 - 3 bar g, 20 - 60 °C	7 l
	<ul style="list-style-type: none"> <li>detergent</li> </ul>	2 - 3 bar g, ca. 80 °C	circulating ca. 15g detergent
	<ul style="list-style-type: none"> <li>saturated steam</li> </ul>	1,0 bar g (120 °C) to 2,5 bar g (138 °C)	ca. 0,25 kg
	<ul style="list-style-type: none"> <li>pressure air (oil-free)</li> </ul>	5,5 bar g constantly	0,13 m³
	<ul style="list-style-type: none"> <li>sterilized air</li> </ul>	1,5 - 3,0 bar g	0,2 - 0,3 m³
	<ul style="list-style-type: none"> <li>counter-pressurization gas CO<sub>2</sub>, N<sub>2</sub>, sterilized air</li> </ul>	2,5 - 5,5 bar g	CO <sub>2</sub> - consumption: 150 - 200 g for a 50 l KEG and a counter-pressure of 2 bar in the product