

The Sankeg 10 Keg Washing and Filling Machine - manual

The Sankeg 10 Keg Washing and Racking Machine produces 15 to 50 litres. Equipment operation is 7 to 10 liter barrels per hour. 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