



Innofill Can Fillers



Filling Systems
for Beverage Cans

KHS Filling Technology for Cans – The Leader Worldwide – No Other is Better!

If you want to launch beer, soft drinks, water, juice, or other beverages filled in cans to the market – rely on the superior canning technology from KHS.

KHS is the best in this field.
With its computer-controlled volumetric filling method, KHS has set new standards – worldwide.



Canning capacities of up to 120,000 cans/h, exact adherence to specified product volumes, no product loss, and a hygienic canning process are only a few of the benefits you can take full advantage of.

Volumetric filling enables you to fill all styles of can regardless of shape and thus ultimately frees you from can supplier dependencies.

A likewise spectacular and unique feature of the mechanical DMD canning system is a facility that, at the push of a button, centrally sets the filling level by adjusting the height of the ring bowl.

KHS canning technology – fully developed first-rate equipment resulting from decades of experience paired with extensive competence potential. World class!

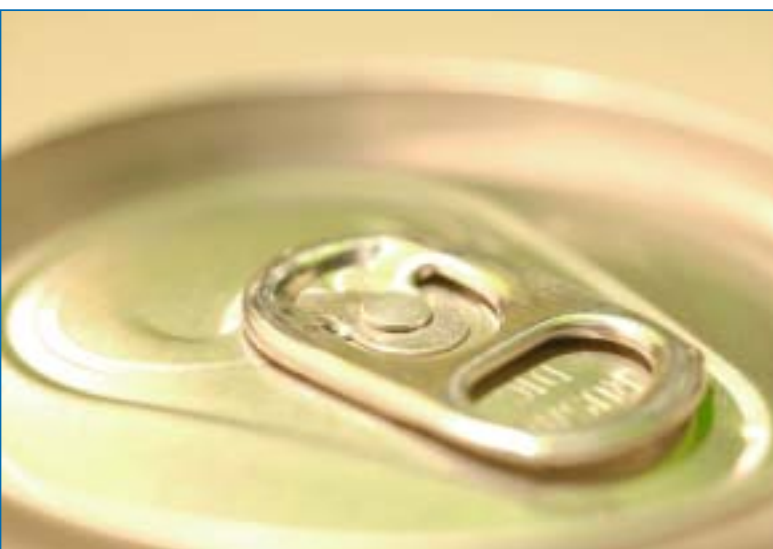




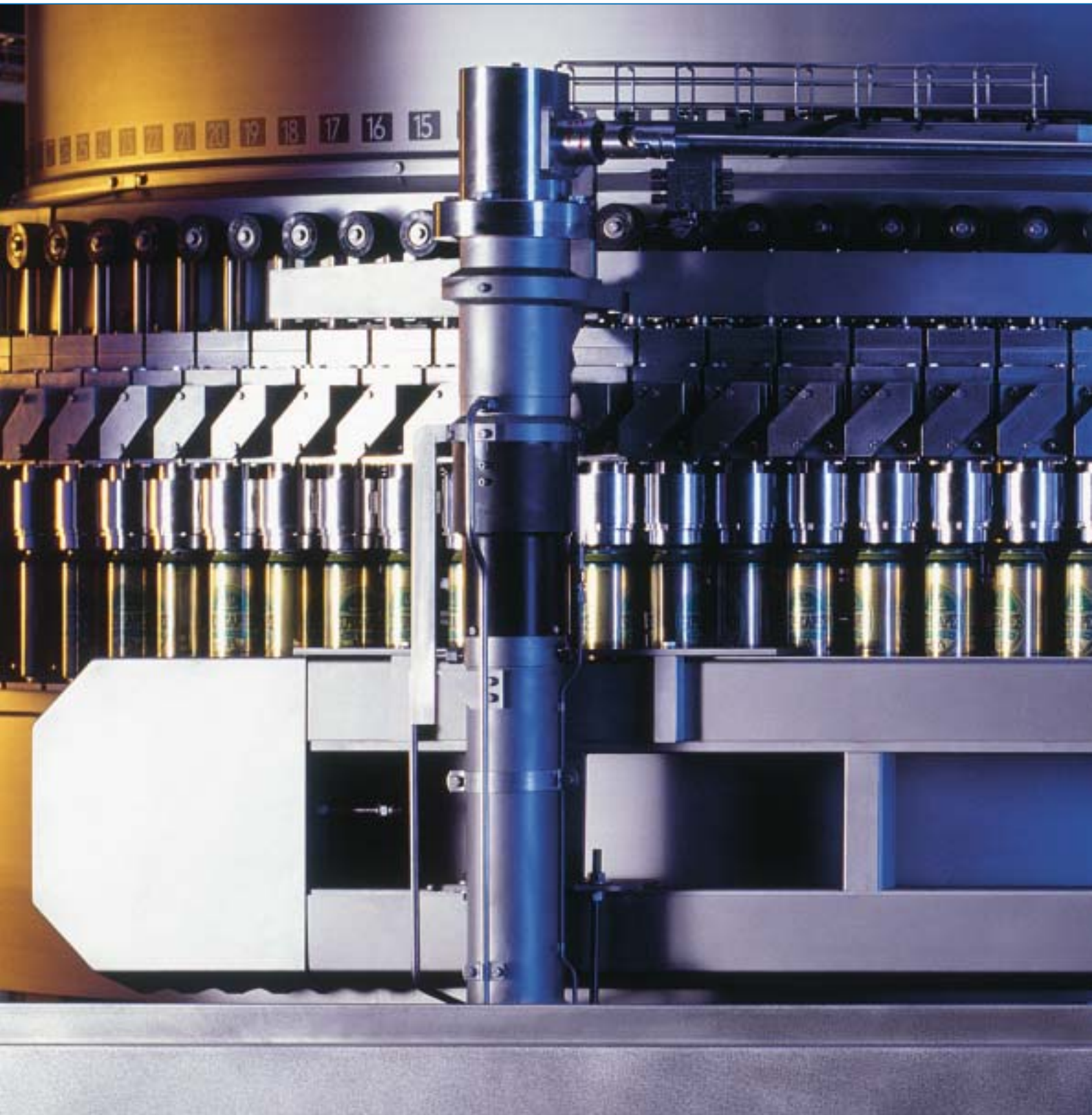
**Innofill DVD volumetric filling –
the superior technology**



**Innofill DMD – fill levels centrally set
by adjusting the height of the ring bowl**

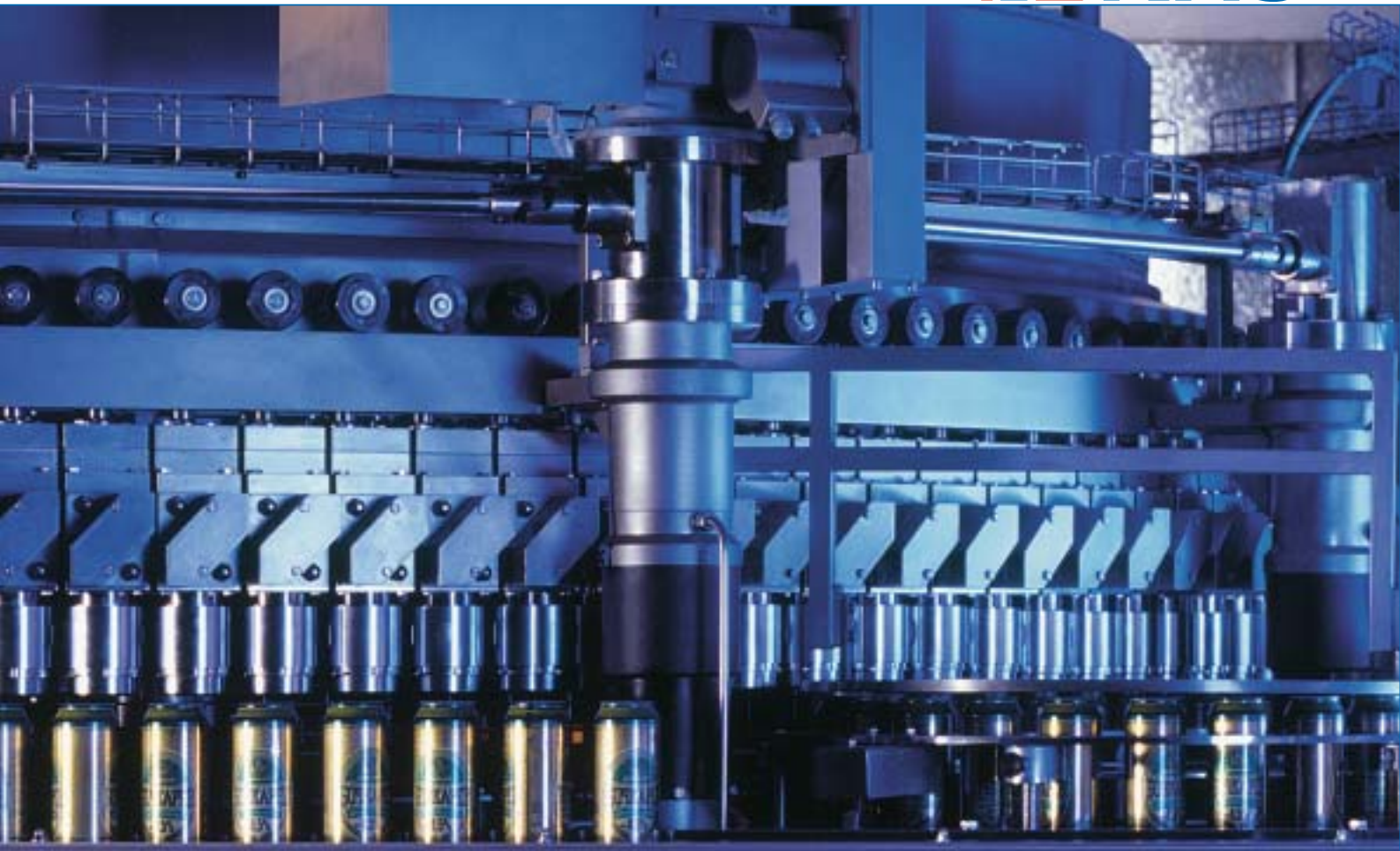


The Center of Your Canning Line – The High-performance DVD Filler



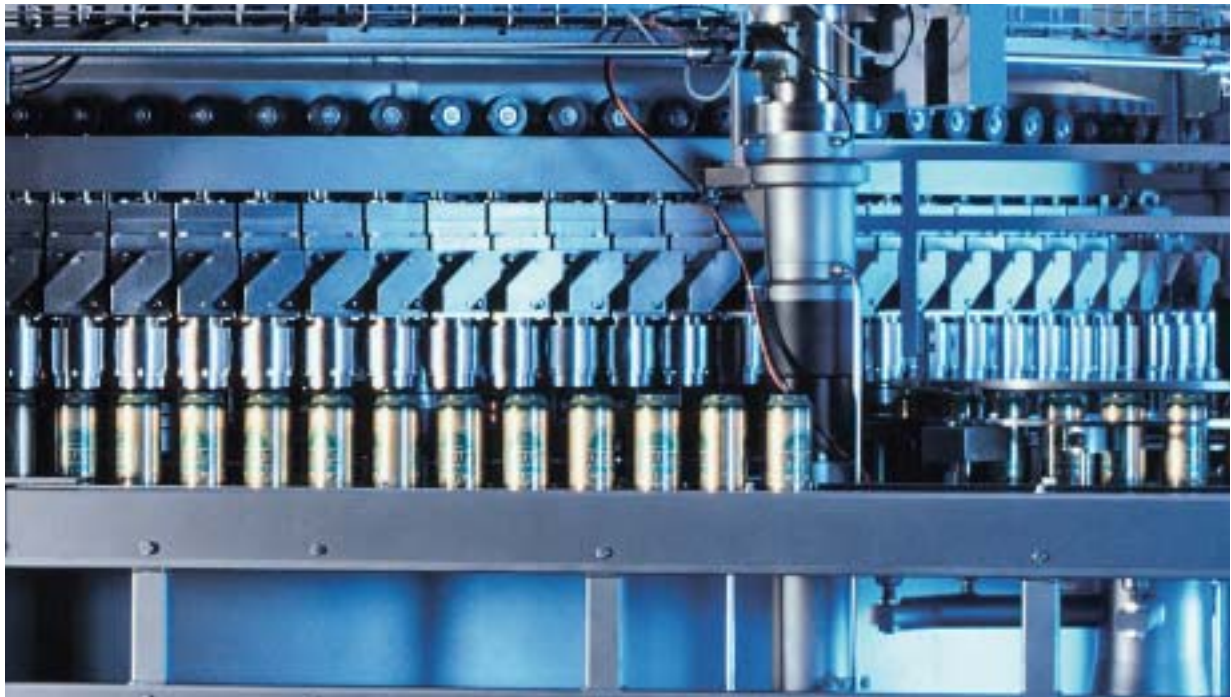
Modern, high-quality stainless steel design.
Hygienically perfect. Long service life. Highly efficient.

Up to 120,000 cans/h



Innofill DVD –

Computer-controlled Volumetric Filling that Sets the Standard



The modern DVD volumetric filling valve for exact filling volumes in continuous operation.

Volumetric measurement by means of electromagnetic induction flowmetering. Speed-independent filling. Variable setting of parameters. Exact product volume filling for all can shapes and sizes. No can supplier dependency.

Consistent filler results in all capacity and operating phases.

Simple type selection from type memory at the operator display screen for reproducible product quality and fastest possible changeover.

Shortest possible push-of-a-button changeover to various styles of beverage, can heights, and can shapes.

Consistent quality – every filled can is sellable.

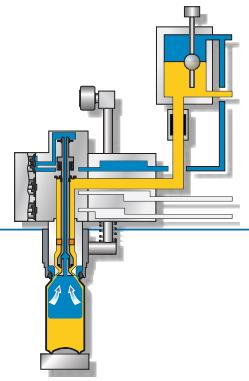
Trouble-free warm filling at up to 18°C and hot filling also with pulp and fruit fibers in addition to widget filling and purging with N₂.

Flexibility in the area of application.

Only a few mechanical moving parts on filling valves.

Less wear, less servicing effort, long service life.





Aseptic sealing systems and membranes throughout all beverage and gas passages. Product passages free of built-in components.

Hygienic filling process with high microbiological safety.

Pressure-controlled depressurization for particularly sensitive heavily foaming beverages.

Warm filling at up to 20°C and the lack of condensation on cans and packaging conserves energy.

Circulation of beverages filled hot such as juice, tea, and coffee.



Innofill DMD –

Mechanical Can Filling Technology with the
Worldwide Unique Central Filling Level Adjustment



Central filling level adjustment. Filling levels changed by adjusting the height of the filler turret.

Simple, time-saving adaptation to various can heights and filling levels.

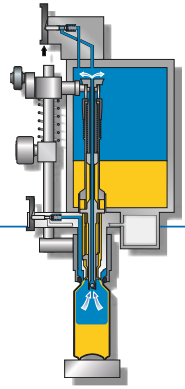
Simple push-of-a-button filling level adjustment and correction. For example, from 0.33-liter cans to 0.5-liter cans and vice versa without changing return gas tubes.

Less time and effort for product and can change-over.

All-purpose valve for filling beer, soft drinks, water, juices, wellness drinks, etc. in cans.

Great utilization flexibility. The ideal filler for your assortment of cans and beverages.





Rugged mechanical design.

Long service life with top performance and filling quality.

Also hot filling of beverages containing pulp and fibers with product circulation.

Warm filling of beer at up to 16°C; soft drinks at up to 18°C.

Saves time, energy, and cost of investment.



Typical for KHS –

Complete Core Competence in Filling Your Products



Ultra-clean or aseptic wet and dry sterilization.

KHS also offers you all the equipment you need to fill your products very hygienically or aseptically. Including know-how, experience, and processing engineering.

From the specialists at KHS, you will learn all there is to know about aseptic wet and dry sterilization, glass isolators, controlled airflows, and defined sanitizing and disinfection cycles for filling line hygiene.

Perfect man-machine dialog.

Central control with easy-to-use operator prompting. PC-based machine information system.

Permanent umfassender aktueller Informationsstand



KHS Till – the keg specialists

Proven, ultra-modern keg racking systems. Wherever beer is racked in kegs, KHS Till is involved. Two out of three draft beers worldwide are tapped from KHS Till racked kegs.



KHS offers beverage process engineering all from one source

KHS plans, produces, and also implements, on request, turnkey systems for complete processing of beer, soft drinks, water, juices, and other beverages ranging from water treatment through syrup rooms, flash pasteurizers, blending systems, filtration, fermentation tanks, storage cellars, and piping up to and including CIP technology for all stations.



Our specialists, product information brochures, and the Internet at www.khs.com are available to provide you further information.

Get in touch with us.

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