

Innofill Core Competence for Your Branch of Industry



Filling Systems
for Wine, Champagne,
and Liquor

Gentle to Products and Easy to Operate – Filling systems from KHS for wine, champagne, and liquor

Whether wine, champagne, or liquor, each product makes special demands on filling technology. KHS offers you the solution. Gentle product handling to retain the flavor and aroma of all products. Ease of operation to constantly maintain the high performance of your filling lines with little effort, and enable you to quickly change product and bottle styles without difficulty. Great flexibility and effectiveness are the typical characteristics of the filling technology KHS offers you. Developed based on decades of experience, extensive know-how, and innovative creativity.



Stimulated by intensive dialog with customers to repeatedly find solutions that optimally fulfill your requirements. This includes filling methods you can use to fill champagne at temperatures of up to 20°C. No gushing. No product loss. Filling methods for cold sterile filling of wine at a highest standard of microbiological safety. A filling system you can use to fill still wine, sparkling wine, and other effervescent beverages up to and including champagne on one and the same filler. Long-tube filling technology that fills your products bottom-up in bottles in a gentlest possible way. In glass as well as PET and PEN bottles. Alternatively, fill your valuable liquors without flavor, alcohol, and product loss. Take advantage of KHS' vast competence potential.





The Perfect Solution to All Your Bottling Tasks:

Innofill DNRT

The pressure and normal pressure filling system without filling tubes. Ideal for champagne and wine.

High fill level accuracy thanks to the Trinox process.



Innofill NRF-OFE

The computer-controlled, normal pressure filling system with long filling tubes for gentle bottom-up, low-oxygen pickup filling. High fill level accuracy. Drip-free.



Innofill MF

The filling system for non-carbonated products.

Optionally operates with normal pressure or negative pressure.



Innofill DRF

The computer-controlled, long-tube filling system designed especially for bottling champagne, sparkling wine, coolers, ciders, and similar beverages.



KHS DNRT Filling System –

The super filler for wine and champagne



The Innofill DNRT blocked with a rinser and capper.
Its specialty:
Gentlest possible product handling with exact fill levels.
Long service life. Low-maintenance.
Highly efficient at up to 60,000 bph.





**Push-of-a-button fill
level adjustment**



Filling valves with only a few mechanical parts.
Little servicing effort. Long service life.



**MIS PC-based central control with easy-to-use
operator prompting.**
Direct access to all current statuses and process data.
Level of information always up to date.
Ideal man-machine dialog.

Many Well Thought-out Details

Prerequisite for a high standard of hygiene



Hygienic design specially developed by KHS.

The revolutionary front table with round, smooth surfaces. Without niches, dead spaces, corners, edges. Container conveyors with sloped splashboards, perfect welding seams, without bolts and nuts. Perfect for sanitizing with the integrated CIP facility.

Filling valves and membranes

Filling valves and membranes
Hygienic sealing systems and membranes throughout all product and gas passages.



Freestanding machine enclosure.

Entirely enclosed in glass or Makrolon.
Best possible transparency. Complete runoff of all cleaning media. High hygienic safety.

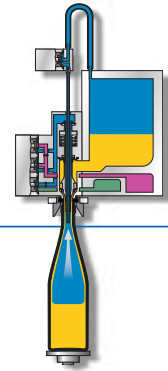
Exterior sanitizing of the filler block.

Foam cleaning and hot water flushoff at predefined time intervals. Top-level spotless cleanliness.



Innofill DNRT –

Pressure and normal pressure filling system
without filling tubes with high precision fill level accuracy



Electronically controlled filling system with push-of-a-button switchover from normal pressure to pressure filling.

Flexible system for carbonated and non-carbonated beverages especially for the wine and champagne sector.

The special Trinox® process ensures exceptionally precise fill levels.

No-drip operation for high hygienic safety.

Automatic, infinitely variable fill level adjustment.

The Innofill DNRT is equipped exclusively with hygienic sealing systems. No mechanical guide elements or springs in beverage and gas spaces.

An exceptionally high level of hygiene.

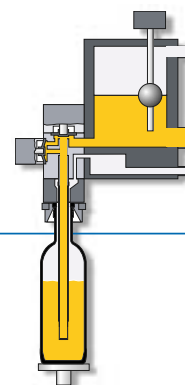
Shorter sanitizing times. Reproducible, parameterizable settings for each style of beverage and bottle

Capacity: Up to 80,000 bph



Innofill NRF-OFE –

Computer-controlled, normal pressure filling system
with long filling tubes



The filling method to fill your special high-quality wines
and liquors in glass or plastic bottles.

No-drip, long-tube filling system.

**Bottom-up filling for gentlest possible product
handling. No product loss. No drip loss.**

Minimum O₂ pickup and CO₂ loss.

Filling tube with integrated filling level probe
for filling level measurement.

Exact fill levels – product savings.

Uniform appearance.

Also ideal for natural corks.

Wines with up to 2 g of CO₂/liter possible.

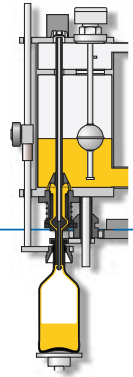
Highest standard of hygiene.

Maximum output: 80,000 bph



Innofill MF and MFU/P –

Mechanical, pneumatically controlled normal pressure or negative pressure filling system for non-carbonated beverages



A special filling system for bottling liquors, wines, viscous liquors and concentrates, as well as other non-carbonated products in glass and plastic bottles.

No flavor or alcohol loss.

Only a few mechanical moving parts.

High standard of hygiene. Low cost of maintenance.

Simple push-of-a-button fill level adjustment.

Pipette system for no-drip filling without a vacuum.

Short changeover.

For glass bottles with contents ranging from 0.05 to 2 liters.

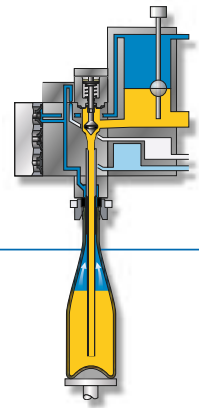
Simple, safe handling.

Wide variety of applications.



Innofill DRF –

Computer-controlled, pneumatic pressure filling system with long filling tubes



The ideal filling system for filling sparkling wine, champagne, coolers, ciders, and similar beverages.

Bottom-up filling for a low-oxygen, gentle filling process.

Trouble-free filling of champagne at up to 20°C possible.

No gushing. No product loss. No condensation.

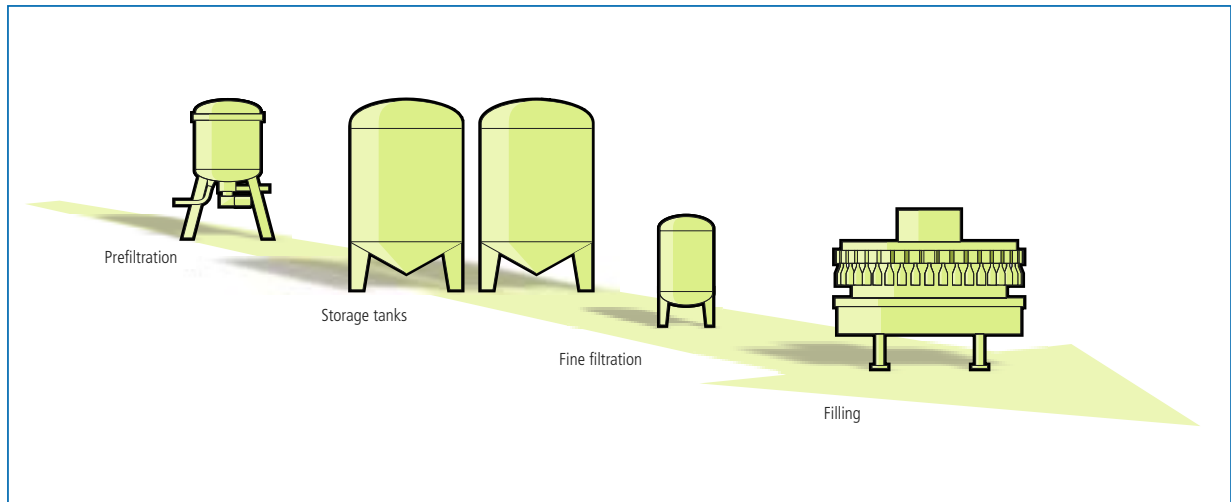
Long filling tube with integrated fill level probe.

Product savings thanks to exact fill levels.



Core Competence for Your Branch of Industry –

KHS offers you even more when it comes to filling wine, champagne, and liquor



Process engineering for wine, champagne, and liquor.

KHS will plan and implement – also turnkey if desired – the entire processing engineering needed to fill your beverages. This includes analysis of the entire process, design, and construction of the process components as compact units, optimum integration of peripherals for the bottling line without interfaces, engineering, and installation. Profit from our competence.

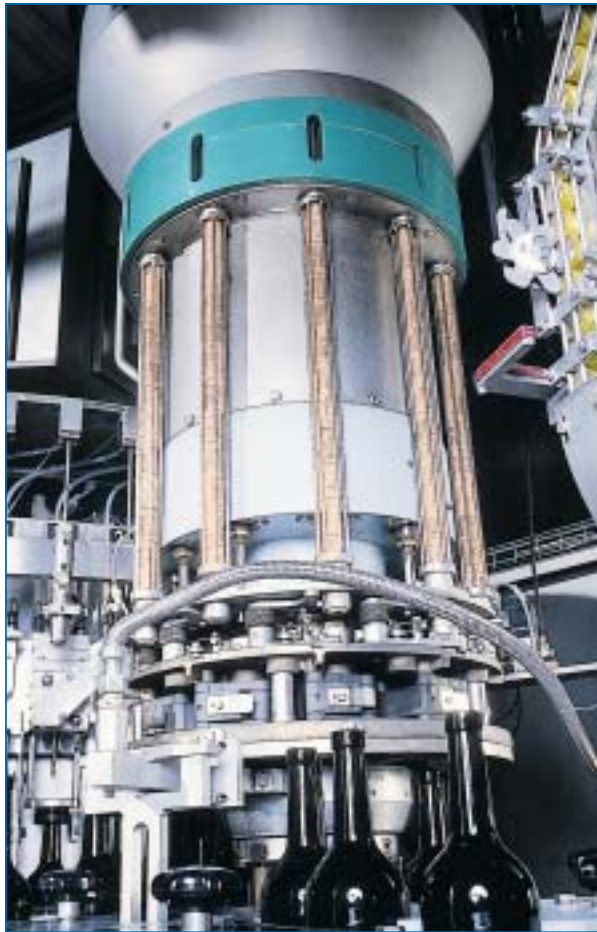
Rinsing technology

If you decide in favor of KHS filling technology, you should also do the same when it comes to rinsing technology. KHS offers you the ideal, interface-free enhancement to your filling line. All from one source.



Ultra-clean filling

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



Capping technology – you have the choice

However you want to seal your bottles – whether with natural corks, synthetic corks, screw caps, PE stoppers, or crown corks – KHS offers you the right sealing equipment. Fully developed, proven technology. Integrated in the rinsing-filler block



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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