

Innokeg

Keg Washing and Racking Technology for Wine



Wine on Tap Dispensed from Handy Refillable Kegs



Keg Boy C2

Innokeg models **Keg Boy C2** and **Transomat 3/1** enable filling operations and restaurant chains in particular to rack wine and juice in kegs easily and economically. Innovative KHS Till technology guarantees filling without loss of quality. Stainless steel kegs do not taint the product, resistant to corrosion and impact damage, can be easily stored, and are convenient to transport.

The keg style of packaging eliminates the time-consuming task of stocking refrigerators and uncorking and disposing of bottles.

Popular varieties of wines such as Chardonnay, Cabernet Sauvignon, Pinot Grigio, Montepulciano, and Prosecco are already being tapped from kegs today. Ideal for use in restaurant chains, large wineries, cooperatives, filling operations, and wine taverns.

- _ Easy keg cleaning and racking
- _ Racking in sterile containers
- _ Cost and time-saving
- _ Ecologically sound refillable deposit containers
- _ Hygienic tapping under inert gas (no product oxidation)
- _ Ideal for producing very small batches of sparkling wine
- _ Hygienic storage of grape sweeteners
- _ Closer ties with customers

Focus on quality

KHS has been a competent and dependable partner of the wine sector for more than one hundred years. In 1887, KHS introduced a filter that revolutionized wine processing. In the meantime, KHS is a complete supplier of equipment covering all aspects of wine. KHS Till is the market leader worldwide in kegging technology. More than 2000 keg washing and racking machines with capacities ranging from 20 to more than 2000 kegs per hour are already in operation in 130 countries around the globe.

KHS Till will be glad assist you in planning and implementing your individual requirements.



Transomat 3/1

KHS Till – Number One Worldwide in Keg Racking