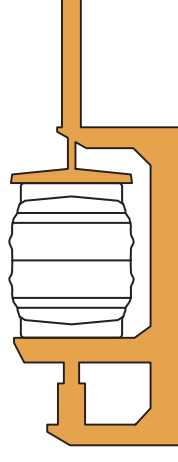


Innokeg

TRANSOMAT Series Keg Washing and Racking Technology



Innokeg TRANSOMAT Series –
Washing and Racking Technology for Standard Kegs



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Innokeg TRANSOMAT Series –

KHS Till Keg Washing and Racking Technology, Single and Twin-lane in Demand Worldwide

Innokeg TRANSOMAT series are ideal for the medium capacity range of kegging line.

These machines can be installed as single or multiple units. Our first priority was to develop beverage racking lines with a superior level of hygiene. Due wide variety of product specifications the standards of food safety have risen enormously and will continue to rise in the future.

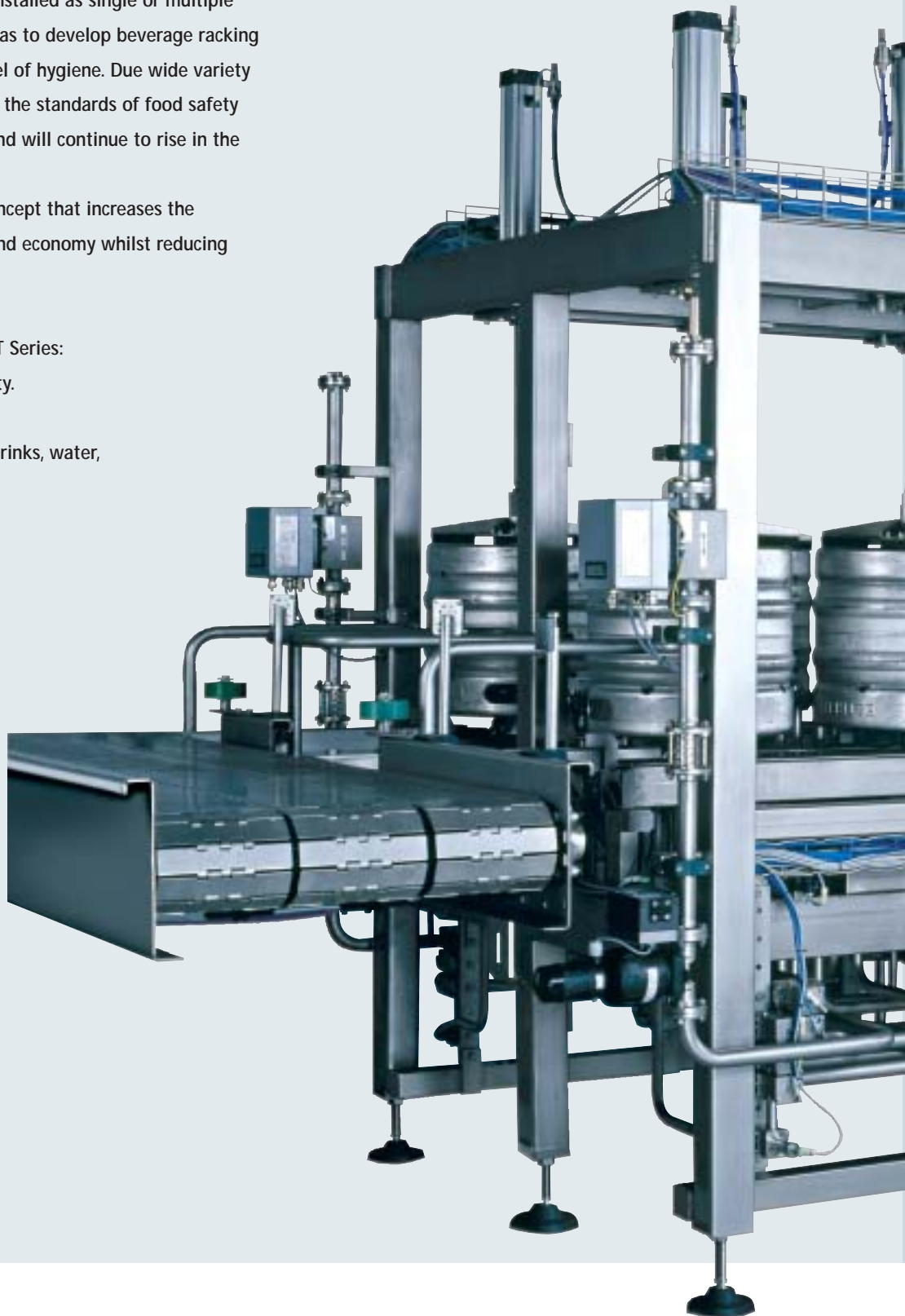
We have developed a concept that increases the reliability, productivity and economy whilst reducing operating costs.

The Innokeg TRANSOMAT Series:

Great utilization flexibility.

Versatile.

To rack beer, wine, soft drinks, water, and juices.





Innokeg

Innokeg TRANSOMAT Series –

Fully Automatic Keg Washing and Racking, Single and Twin-lane Keg Handling from 60 to 500 kegs/h



The fully automatic Innokeg TRANSOMAT linear machine comprises of both a keg washer and racker. Two models (3/1 and 5/1) of this single or twin-lane version (Mono/Duo series) are available.

Keg handling at 60 to 500 kegs/h.

- Washes and racks keg sizes ranging between 7 and 58 liters.
- Heavy-duty, stainless steel mechanical design. High machine efficiency, easy to operate and service.
- All service connections are located to one side of the machine. User-friendly and easy to service.
- Pulse cleaning process. The most effective method of washing kegs thanks to maximum hydro-mechanical forces.
- Hygienic design. Sloped runoffs for high product safety and optimum intensive cleaning.



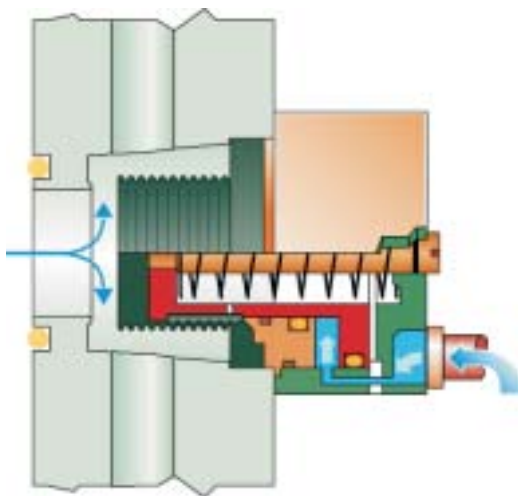


- Pilot valves, electrical and pneumatic equipment, and controls are contained, safe from damage, in a control cabinet.

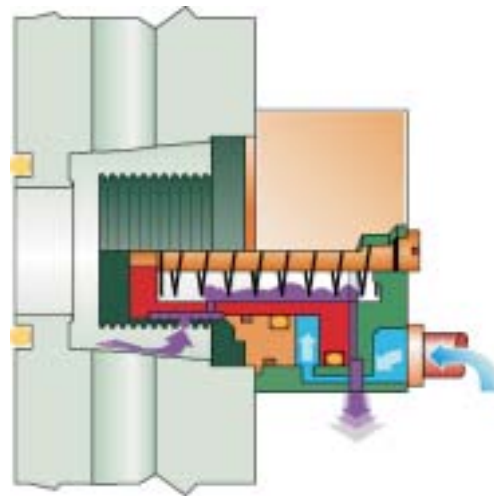
- Media valve.
Simple design, sterile, leakproof, easy servicing
- Integrated media supply.
Two cleaning media tanks (equipped with chrome nickel steel cleaning agent pumps for various cleaning media as well as level and temperature adjustment).
- Innovative treatment heads.
The advantages at a glance:
Piston assembly changing without tools, hygienic design, separation of pneumatics and product, low head volume, easy to service, all-purpose use.



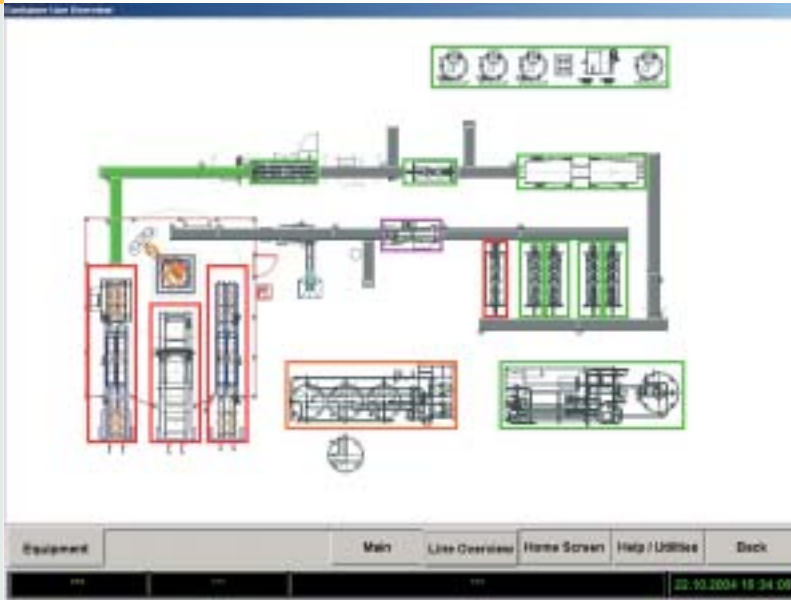
Media valve



Media flow with defective membrane



Innokeg TRANSOMAT Series – Fully Automatic Keg Washing and Racking, Single and Twin-lane



- Operator panel
Simple monitor-driven operator prompting.
Detailed information to facilitate permanent operating and control.

- Keg Line Intelligence (optional)
Using ultra-modern HMIs (Human-Machine Interfaces) and a data warehouse interface, users are provided complete transparency on production and racking information, efficiency, and alarm status.
The integrated operator system provides easy and fast access to all line components.
- DFC® volumetric racking (optional)
The Direct Flow Control filling system allows direct filling control instead of the indirect return gas control often found in conventional systems.

The advantages at a glance:

Less CO₂, less product loss.

Less time required for changeover.

Reduced cost of servicing.

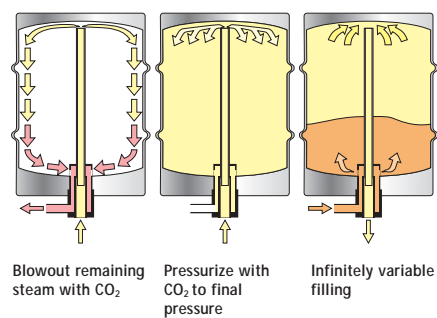
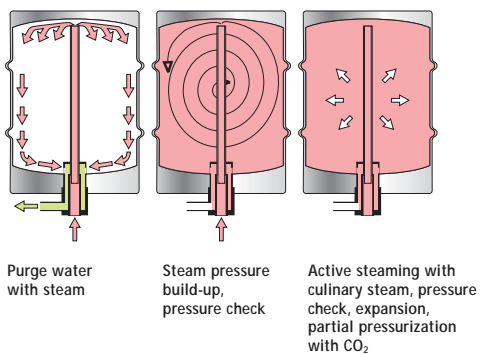
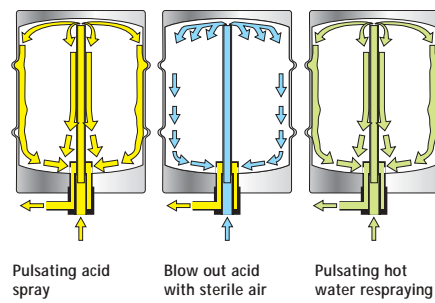
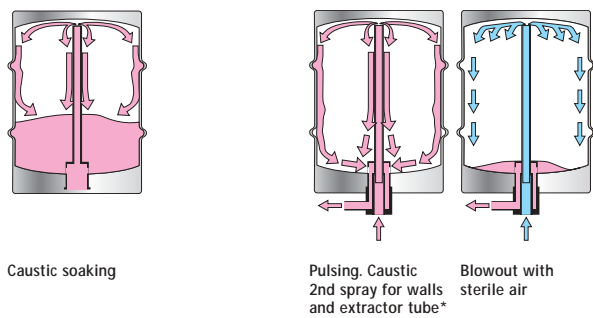
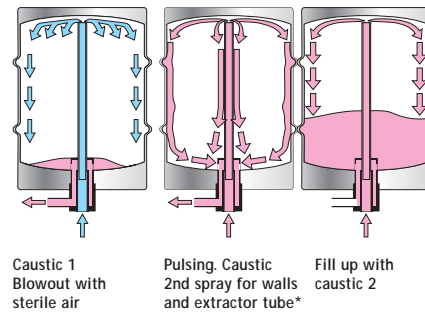
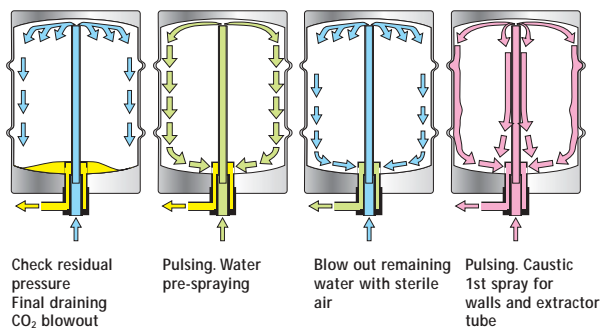
Minimum O₂ pickup, faster filling.

Smooth product handling and optimum adaptation to beverages with various CO₂ content levels.



- Peripheral machines for turnkey kegging lines
- Conveying systems, palletizers, robots, handling systems, cleaning agent tanks, exterior washers, fitting tighteners, range of turners, CIP systems, decanters, cappers, pasteurizers, weighers

Innokeg TRANSOMAT 5/1 washing and racking phases*



* TRANSOMAT 3/1: Without caustic-2-wash. Caustic soaking by caustic-1.

Innokeg TRANSOMAT Series – Open Hygienic Construction Throughout



The kegs to be treated are fed to the TRANSOMAT by a conveyor and drawn in by a centering station located ahead of the first treatment station. A pneumatically driven walking beam transports the kegs to the respective next treatment station.

On completion of the last cycle, the cleaned and filled kegs are transported to a wait station located after the filling head and are pushed from there to the discharge conveyor.

TRANSOMAT series machines are comprised of a free-standing, hygienically designed base frames made of stainless steel that are easily accessible from all sides. The machines can be connected to external cleaning agent tanks or can be operated with integrated cleaning agent tanks.

TRANSOMAT 3/1 MONO (single-lane)

Capacity ranging between 60 and 70 kegs per hour*

One racking and three active washing stations.

Two permanently installed cleaning media tanks (180 liters) including stainless steel pump.

Fresh water supply and automatic level and temperature control.





■ TRANSOMAT 3/1 DUO (twin-lane)
 Capacity ranging between 120 and 140 kegs per hour.*
 One racking and three active washing stations per lane.
 Two permanently installed cleaning media tanks (360 liters) include stainless steel pump.
 Fresh water supply and automatic level and temperature control.

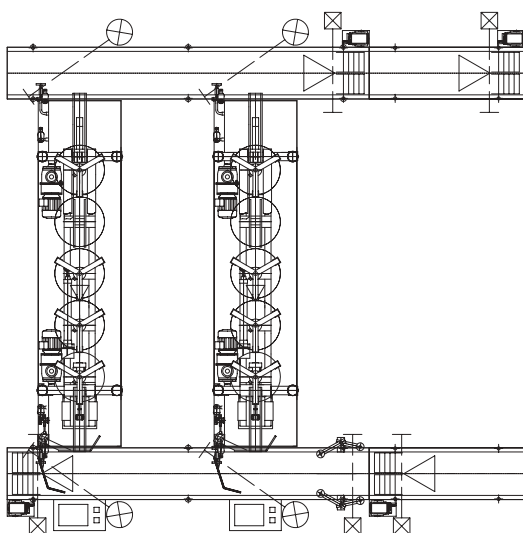
■ TRANSOMAT 5/1 MONO (single-lane)
 Capacity ranging between 60 and 80 kegs per hour*
 One racking and five active washing stations.
 Particularly suitable for a wide variety of product specifications such as yeast beer and soft drinks.
 Two permanently installed cleaning media tanks (180 liters) include stainless steel pump.
 Fresh water supply and automatic level and temperature control.

■ TRANSOMAT 5/1 DUO (twin-lane)
 Capacity ranging between 120 and 160 kegs per hour.*
 One racking and five active washing stations per lane.
 Particularly suitable for a wide variety of product specifications such as yeast beer and soft drinks.
 Two permanently installed cleaning media tanks (360 liters) include stainless steel pump.
 Fresh water supply and automatic level and temperature control.

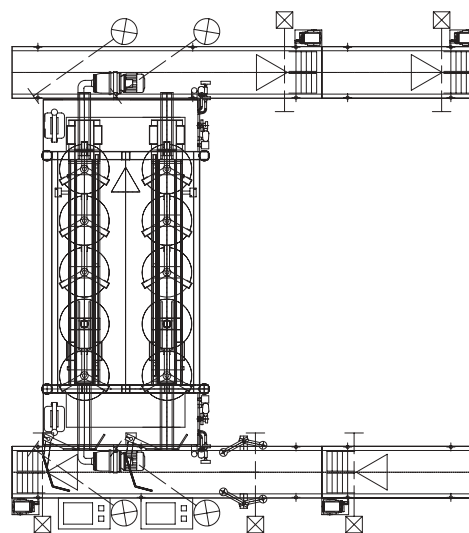
■ Advantages the TRANSOMAT DUO versus the TRANSOMAT machines.
 The TRANSOMAT DUO takes up 40 % less space.

* The output capacity of each line depends on the keg size and the required washing intensity.

Two TRANSOMAT 3/1 MONO



One TRANSOMAT 3/1 DUO





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