



**BEER, WINE, CIDER,
SOFT DRINKS**



FRAMAX

*Filling machine
for KeyKegs*



Filling machine for KeyKegs

The machine is constructed on a solid basement entirely made of stainless steel AISI 304 while all product contact parts and service valves are made in AISI 316.

The filling process has been designed and engineered specifically in accordance to the guidelines issued by the manufacturer of the KeyKegs®.

Process cycle:

- 1) Positioning of the KeyKeg on the support surface;
- 2) The machine carries out a series of checks to allow detecting any faults in the container;
- 3) The head of the machine is washed and dried prior to filling;
- 4) Counter pressure filling system with controlled sniffling during filling operation;
- 5) Washing and drying of the filling head after filling;
- 6) Option for Sterilizing the filling head with steam;
- 7) Depressurizing;
- 8) KeyKeg removal;

The machine includes safety devices that allow to monitor the correct opening of the keg prior to starting the filling. The bag is flushed with CO₂ and vacuumed prior to filling-cycle start.

The inner bag is also checked for leaks.

The user also has the possibility to include or exclude certain "optional" steps depending on specific requirements.

All parts in contact with the product can be sanitized with steam.

Colour display included.



TECHNICAL DATA SINGLE HEAD MACHINE

Type of connectors and specifications of each main supply:

- Air connection: thread F 3/8"
- Water Connection: thread M 3/8"
- Steam Connection: thread M 3/8"
- Inert gas connection: thread F 3/8"
- Main drain pipe: thread F 1/2"
- Internal bag drain: hose joint Ø18 mm.
- Product inlet: DN 25 (or to customer requirement)
- Electric power supply: 100:240V 50/60Hz- 1PH
- Power consumption single head 0,3kW (0,6kW double head machine)

Single head machine production capacity from 36 to 55 kegs/hour

Double head machine production capacity from 72 to 110 kegs/hour

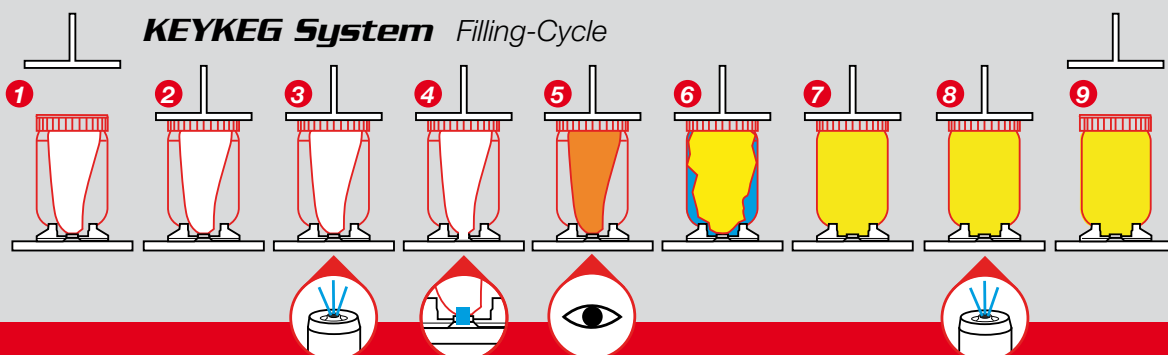


Compact dimensions

Single and multiple heads

Fully programmable cycles

- 1 KeyKeg positioning
- 2 Clamping
- 3 Head Sterilization
- 4 Valve opening
- 5 Bag Check and CO₂ Purge
- 6 Counterpressure - Flowmeter high precision volumetric filling
- 7 End filling and bag settling in container
- 8 Head washing sterilizing and drying
- 9 Release KeyKeg





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KeyKeg Slimline
10/20/30



- Lightweight:
- 10lt: 0.85 kg (1.87 lb US)
 - 20lt: 1.1 kg (2.43 lb US)
 - 30lt: 1.5 kg (3.31 lb US)



UniKeg 20/30



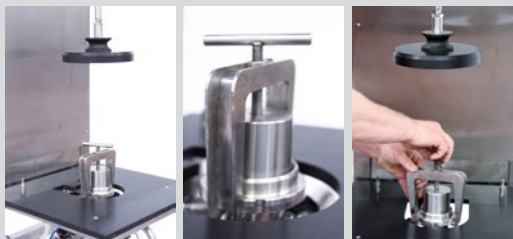
- Lightweight:
- 20lt: 1.2 kg (2.66 lb US)
 - 30lt: 1.5 kg (3.8 lb US)

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Licensed and approved
 by «Lightweight
 Containers BV»,
 Extremely Low O₂ pickup
 levels!

CIP MODE



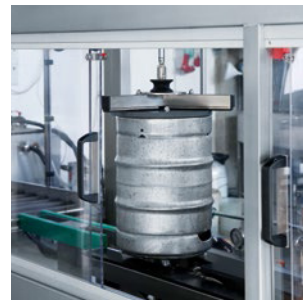
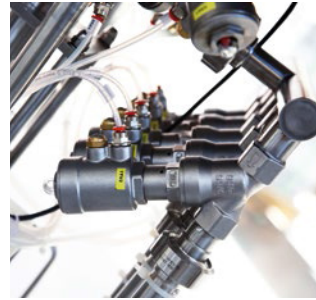
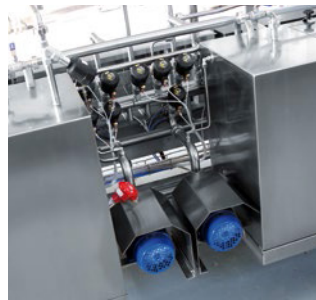
Quick changeover between SLIMLINE & UNIKEG.



WSF-Keg Automatic Range

Fully automatic production lines available in the following versions:

- Combined returnable and One-way KeyKeg, with speed up to 60 kegs/hour (returnable) and 36/55 kegs hour (KeyKeg)
- KeyKeg with speed up to 180 kegs hour with multiple filling heads.



FULLY AUTOMATIC SOLUTIONS FOR KEYKEG FILLING OR COMBINED WITH RETURNABLE TRADITIONAL WASHING, STERILIZING AND FILLING.



SLIM LINE



UNI KEG



RETURNABLE KEGS

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