



KEG - TECHNIK

MONOMAT






**semi-automatic
KEG-internal
cleaning device**

Construction

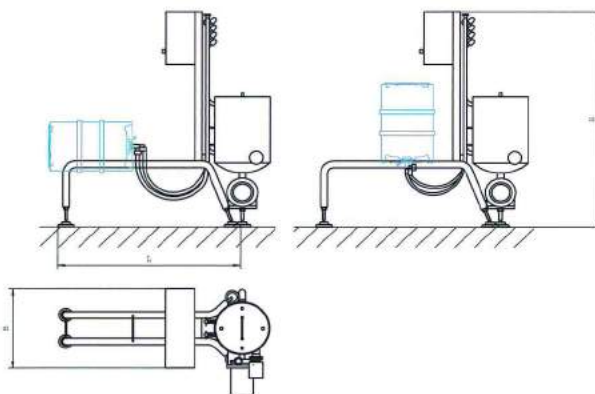
- The MONOMAT includes all electric, electronic and pneumatic parts required for its operation.
- The infeed of the Kegs and the discharge of the cleaned Kegs is done manually.
- The internal cleaning is done full automatically by means of soft- and hardware control.
- Liquid detectors control the media flux and re-flux.
- The base frame is made of welded stainless steel.
- Pipe-work, valves and all important mechanical elements are also of stainless steel.
- The MONOMAT can be equipped with a conversion unit for different kinds of fitting systems.

Energy consumption

	media	pressure and temperature	approx. consumption/KEG
  	hot water	2 - 3 bar Ü (80 - 95° C)	7 l
	mixed water / fresh water	2 - 3 bar Ü (20 - 70° C)	7 l
	detergent	2 - 3bar Ü (ca. 80° C)	circulating ca. 15g detergent
	saturated steam	0,5 bar Ü (111 ° C) to 1,5 bar Ü (127 ° C)	ca. 0,25 kg
	compressed air (oil-free)	4 - 10 bar Ü	0,13 m ³
	sterilized air	1,5 - 3, bar Ü	0,2 - 0,3 m ³

Attention!

We assume that pressure reducing valves are installed.
These media should be adjustable within the range of pressure indicated.



Technical information

Capacity	10 – 15 KEG/h	
Stations	internal cleaning, clear rinse and sterilization	
Dimensions	depth (L)	: 1.310 mm
	width (B)	: 600 mm
	height (H)	: 1.630 mm ± 50
	height of the working station	: 500 mm ± 50
Connections	media	: DN 25
	control air	: socket end 3/4"
Electrical connections	voltage	: 230/400 V, 50 Hz
	capacity of the connection	: 0,2 kW (without pump of the tank)