

KEG FILLING LINE MONITORING SYSTEM

Uses a standard brewery keg (any size or type)
Extremely easy to use: single button operation, no loose parts
Makes analysis simple: Powerful Windows-based software with many dedicated keg-line features
On-screen checks for key parameters
Removes all guesswork, so the line can be optimized with complete confidence



THIELMANN ROTECH KEG FILLING LINE MONITORING SYSTEM

It comprises a **brewery standard keg** fitted with sensors and a data logger, with custom software to check every cycle of keg washing, disinfection, filling.

Get complete visibility over the entire keg line with intelligent kegs developed by ROTECH. Bluetooth connectivity provides seamless communication between the interior sensors and your device, so you can monitor the performance and efficiency of your keg line at every stage. With this invaluable data, brewers can assure hygiene, cut costs, and run the leanest possible operation.

All guesswork regarding the core plant operation is eliminated, with many brewers seeing ROI in weeks, or even days for larger breweries. Highlights include:

- Increase throughput by eliminating delays, with confidence.
- Save utilities and energy by reducing purge pressures, over-long cycle times.
- On-screen key parameter checks show immediately if out of range – no process knowledge needed.
- Ensures full ISO9001 and HACCP compliance via an independent record of quality.

With ROTECH and THIELMANN brewers can know exactly what's going on in the interior of their kegs – which is where it really counts. Thanks to powerful, user-friendly software, you can ensure washing and disinfection are exacting, and gassing and filling are fully efficient. Plus, managers can monitor conditions and carry out pre-emptive maintenance, cutting downtime and driving up throughput.

ROTECH/THIELMANN smart kegs ensure your product meets the highest standards – no doubts, no questions - a complete picture and record of your keg line performance.

ADVANTAGES

- Uses a standard brewery keg (any size or type)
- Extremely easy to use: single button operation, no loose parts
- Powerful Windows-based software with many dedicated keg-line features makes analysis simple
- On-screen checks for key parameters – see immediately if out of range – no process knowledge needed
- Removes all guesswork, so the line can be optimized with complete confidence
- Backed by over 20 years of keg line experience
- Rotech Kegs are used in over 65 countries by all major brewing groups and scores of independents



SERVICE PROGRAMS

- Basic Keg Line Monitoring System:
Test keg (any size) + Software + Device/PC
- Also available are options:
 - Extended support package:
Training + Calibration + Advice & Support
 - Extra keg (any size)
- Long-time support programs (4-year subscriptions):
 - Basic + Extended support package
 - Basic + Extended support package + 1 extra keg
 - Basic + Extended support package + 2 extra kegs

TECHNICAL SPECIFICATIONS

IN-KEG PARAMETERS	3 temperatures, pressure, keg clamp status, time, contents (liquid volume), rate of filling/emptying
LOGGING FREQUENCY	Programmable, 0.5 seconds standard
MEMORY	Non-volatile, capacity 2-3 hours (at 0.5 sec)
BATTERY	Typically 1-2 years (at 0.5 sec rate). With every battery replacement, it is recommended to recalibrate the keg
DATA TRANSFER	Wireless, Bluetooth

Special requirements, such as a "cleaning line report", or "independent statement of performance" (for commissioning new/upgraded plant) can be fulfilled on request.

TOP-QUALITY THIELMANN CONTAINERS MADE OF HIGH-GRADE STAINLESS STEEL FOR DEMANDING BRANDS

THIELMANN serves a large variety of customer industries around the world with the most complete range of stainless steel containers in the market.

The guarantees offered by top-quality, high-grade stainless steel for your industry's beverages give you the best possible distribution solution: hygienic, reliable, safe and 100% recyclable. This storage and transport solution is made from a material which does not react with any kind of beverage, irrespective of temperature and internal or external conditions, meaning that it maintains the organoleptic properties.