



# MONOCLEAN

*Cleaning*

**Made in Germany**



- User friendly construction
- Stainless steel dispensing head
- Size optimized cleaning program
- Electrical heating element
- Siemens text display
- Festo pneumatic with manual start-up valve

- Easy accessibility to all components
- Stainless steel pump
- Sight glas for level control of the tank
- Test valve for easy concentration check
- Pre-piped for immediate operation
- Shut-off valves for all operating fluids



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## Description

MONOCLEAN is a semi-automatic cleaning machine for kegs.

The machine is made of a stainless steel frame (1.4301) with a finished surface and stands on four leveling machine feet. The connection to the keg will be established by a dispensing head which can be attached by the operator before he put up the barrel and starts the automatic cleaning program.

Pneumatic seat valves made of stainless steel with position indication guarantees a safe operation as well as an early recognition of leakages.

The material of the sealings within the machine enables to use both detergents alkaline and acidic.

## Safety

In order to ensure an optimal cleaning result by using different keg sizes we provide you with two programs which take account of the varied demands of the cleaning process.

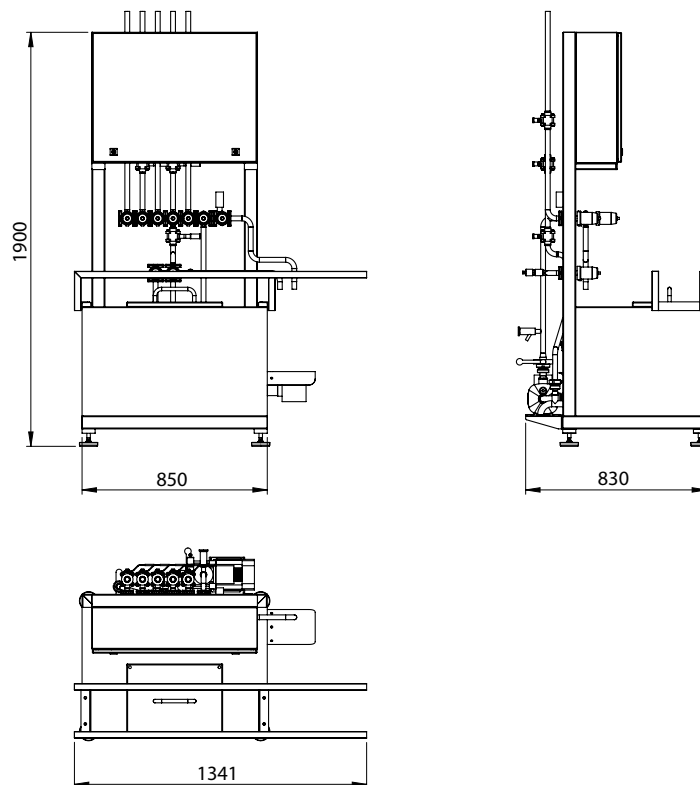
Beside the empty message by an electronic level probe the pressure of all media will be checked prior to every process in order to ensure a perfect cleaning.

Fault messages will be shown user-friendly and clear on the included text display.

## Equipment

- Electronic probe monitoring and fluid level check
- Pressure check in the inflow
- Temperature monitoring in the tank
- Electrical heating element in the tank
- Dry run protection for the pump
- Stainless steel seat valves
- Test valve in the feed pipe
- Sight glas for level check in the tank
- Text display
- Stainless steel cabinet for pneumatic and electric

**Optional equipment:** Valves for steam and CO<sub>2</sub> with pressure transducer in order to built-up pressure.



## Specifications

<b>Capacity:</b>	<b>ca. 12 Kegs/h</b>		<b>Connection data</b>	
Weight:	200 kg	without tank filling	Drain:	DN25
Tank capacity:	170 l	total	Control air:	IG 1/4" ca. 6 bar to pressure reducer
Pump:	0,65 kW	3 bar, IP54	Sterile air:	DN20 adjustable, 2 bar
Heating element:	12 kW		CO <sub>2</sub> :	DN20 adjustable, 2,5 bar
			Saturated steam:	DN20 ca. 2 bar
Control:	Siemens LOGO! with text display		Hot water:	DN20 2,5 - 3 bar, 80°C
Pneumatic:	Festo		Cold water:	DN20 2,5 - 3 bar
			<b>Consumption data</b>	
			Control air 6 bar:	ca. 0,01 Nm <sup>3</sup> /Keg
			Sterile air 2 bar:	ca. 0,29 Nm <sup>3</sup> /Keg
			Hot water 3 bar:	ca. 13 l/Keg
			Cold water 3 bar:	ca. 13 l/Keg
			Caustic ca. 1,5%:	loss through cross-linking
			CO <sub>2</sub> :	ca. 0,49 kg/Keg
			Steam ca. 2 bar:	ca. 0,45 kg/Keg

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