

# Filler SMALL-IN-ONE

## 16 filling valves



Proven technology designed for the small craft business, built on the ALL-IN-ONE platform.

### Main features

- Glass bottles or cans can be handled in the same machine
- Tool free changeover in 20 minutes by 2 operators
- No compromises in quality

### Simplified installation & maintenance

- Drive and gear transmission
- Compact design
- Shipped as one block on a single truck / HiCube container
- Ready for use 2 weeks after start of installation

### Applications

- Beer
- RTD's
- Soft drinks (still & sparkling)
- Wine (still & sparkling)
- Water (still & sparkling)
- Juices (including fruit pulp, up to 1x6mm)

### Filling temperature range

- 32° - 68°F

### CO<sub>2</sub> content

- 0 - 8 gr/l

### Formats

#### Cans

- Standard
- Sleek
- Slim

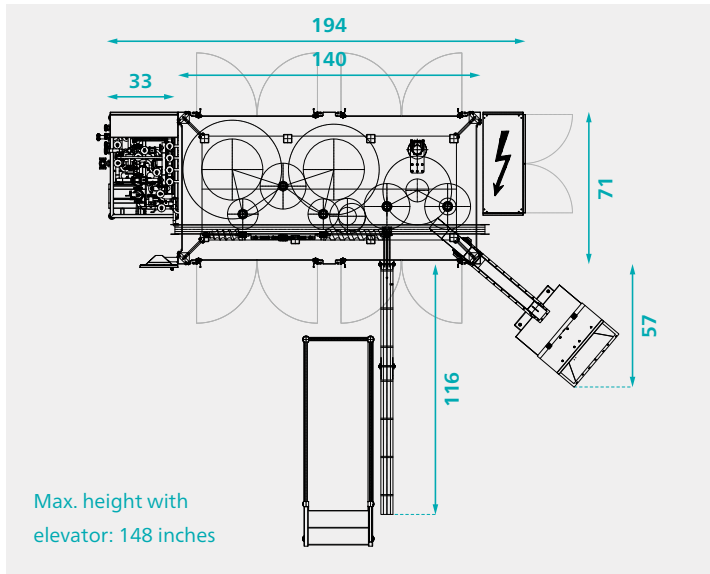
#### Glass bottles

- Diameter 50 - 90 mm
- Crown corks

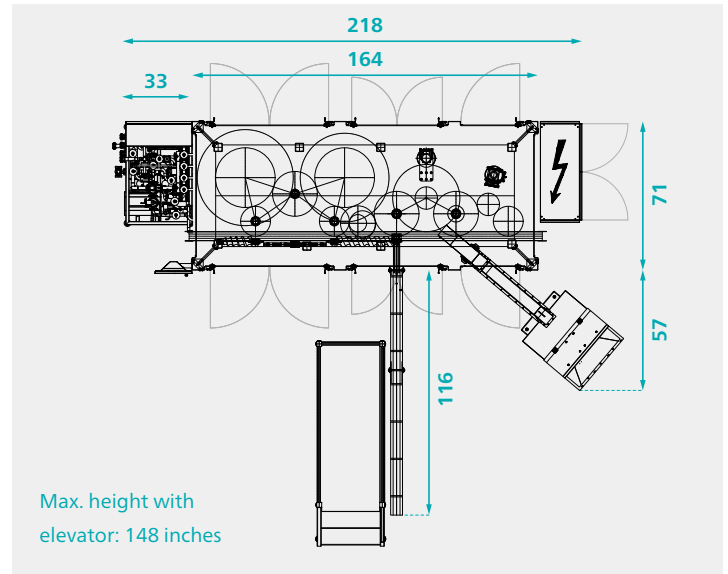
#### Options

- ROPP / Aluminium screw cap
- Plastic screw cap

## Configuration for crown corks and lids



## Configuration for crown corks and lids, ROPP caps



## Capacities

Product	Filling temp. (°F)	CO <sub>2</sub> content (g/L)	Filler nominal capacity (cpm)	Container volume (oz)
Beer	39	5,5	80	12
(Pils, Lager)			65	16
Beer	59	5,5	60	12
(Pils, Lager)			50	16
Soft drinks	39	5,5	75	12
/ RTD			60	16
Soft drinks	59	5,5	60	12
/ RTD			50	16
Carbonated water	59-68	6,5	80	12
			70	16
Still water	68-77	0	100	12
			100	16
Still wine	68	2	80	8.4
			50	25.3
Sparkling wine	39-42	8	60	8.4
			30	25.3
Juice	194	0	80	8.4
			35	33.8

## Options and upgrades

- External flushing system with piping and nozzles for external cleaning
- Foaming system
- Platform for manual lid feeding
- Cap elevator
- Second capping turret complete with:
  - capping heads for ROPP cap
  - free places for future upgrade with plastic caps (can also be added after the machine is already installed)
- System for Hot-fill
- Simple cover with HEPA Filter

## Basic scope

Item	Size 16
Orientation possible	L → R and R → L
Technical designation	VKR-E 16-16-3D/3K
Nr. of rinsing stations	16 universal grippers
Rinser Execution	2-channel rinsing (rinsing with disinfection + sterile water); pump not included
Nr. of filling valves	16
Filling system	Short vent tubes
Closing turret	Combination of: <ul style="list-style-type: none"> <li>Crown cork - 1 cap type/size</li> <li>Seamer - 1 lid size/type</li> </ul>
Nr. of capping heads	3
Nr. of seaming stations	3
Lid supply	Chute for manual loading (chute on 2,1 m height)
Software	B&R PLC & Control
Electrical specs	<ul style="list-style-type: none"> <li>UL components</li> <li>UL certification</li> </ul>
Accessories for filling beer	<ul style="list-style-type: none"> <li>Vacuum pump</li> <li>Hot water injection</li> <li>Undercover gassing &amp; bubble breaker</li> </ul>
Format parts	<ul style="list-style-type: none"> <li>1 glass bottle with 1 type of crown cork</li> <li>1 can type with 1 type of lid</li> </ul>
Other	<ul style="list-style-type: none"> <li>Bottle / can shower</li> <li>Water recirculation system from rinser to the bottle / can shower and vacuum pump</li> </ul>