

# The Rotech Keg Filling Line Monitoring System

An essential tool for every brewery with a keg filling line – from smallest manual 2-head to largest 3- or 4-carousel 1,200 kegs/hour

All lines carry out the same basic operations of de-ullage, rinse, detergent wash(es), hot water/steam disinfection, CO<sub>2</sub> purge, pressurization, filling.

The Rotech Keg is a conversion of your brewery standard keg – any size or type. It is fitted with non-intrusive sensors and a data logger, and performs exactly the same as the production fleet. It records inside the keg – the only place it matters – 3 temperatures, pressure, liquid volumes, filling/emptying rates.

Send it through the line as normal. Bluetooth data transfer to PC or laptop. Look at results on screen, see exactly what is happening inside the keg during every cycle of washing, disinfection, filling.

Unique dynamic **Target Boxes** – simple RAG visual checks for operators, shift leaders, QA, Production Managers, on any key parameters and CCPs. Unaffected by line delays/stoppages.

Operators need no process knowledge for essential routine checks. Brewery sets parameters/CCPs, limits, and rules for out-of-tolerance.

For example: – **GREEN** optimum, **AMBER** caution, **RED** prohibited.

Without this information, it is almost impossible to know, among other, if disinfection treatment is adequate (temperature + contact time + steam quality) – or even if all air has been purged from the keg.

Are there any filling or gas-balance problems? – see why? and how to fix.

The Rotech Keg removes all doubt or questions. Its powerful friendly software shows the quality and effectiveness of keg disinfection, and any other problems or opportunities for process improvement.

The record from the Rotech Keg is an independent positive statement of quality – essential for many routine ISO9001 procedures and HACCP responsibilities.

The record is also an independent comprehensive statement of actual line performance at any time – for the line supplier and for the brewery. Use it when commissioning new plant, or after making any changes.

## Advantages:

- Uses a standard brewery keg, any size or type, 5L – 160L.
- Extremely easy to use – single button operation, no loose parts.
- Bluetooth data transfer, powerful friendly software (Win 10/11).
- Unique simple on-screen visual RAG checks for key parameters.
- Operators can see immediately if out of range – no process knowledge needed. Brewery sets parameters/CCPs and rules.
- Removes all guesswork – the line can be optimised with confidence.
- Backed by over 25 years keg line experience worldwide.
- Rotech Kegs are used in over 65 countries by most major Groups including AB-InBev, Heineken, Carlsberg, Asahi, Kirin/Lion, Diageo, etc. – and a long list of independents – craft brewers, wineries, cider mills, syrup packagers: like Sierra Nevada, Russian River, Coca-Cola, Damm, Sam Adams, Thatchers, etc.

## Technical Data:

Measurements: 3 Internal temperatures (0-150°C), pressure (-1.0 – 6.0 BarG), clamp status, time, contents (liquid volume), rate of filling/emptying.

Units: **Temperature:** °C/°F

**Pressure:** BarG/Bar/kPa/psig.

**Altitude compensation for gauge units:** Feet/metres

**Volume:** Litres/Gals./US Gals.

**Fill/empty rate:** +/- Litres/Gals./US Gals. per minute.

Log frequency: 0.5 seconds standard, programmable,

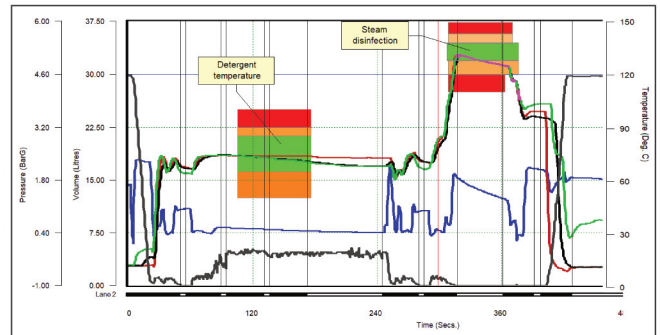
Memory: Non-volatile, 2-3 hours (at 0.5 sec.)

Battery: Non-rechargeable, 2 years typical (at 0.5 sec. rate)

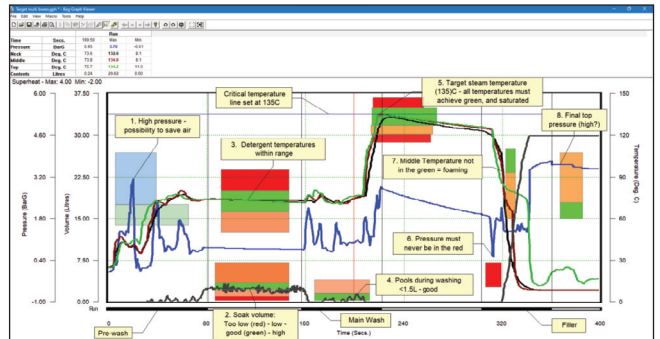
Data transfer: Bluetooth

## Target Boxes

**EXAMPLE ESSENTIAL DAILY SET:**  
For Operators, Shift Leaders



**EXAMPLE ADVANCED SET:**  
For Shift Leaders, Engineers, QA,  
Production Managers



Bluetooth  
data transfer

Any keg size or type

