ULTRA-CLEAN COMBI-BLOCK

For carbonated soft-drinks with natural flavors without additives

KRONES (LOG 4 & 5 categories)

20.000 bph x 50 cl & 18.000 bph x 150 cl – Cap : PCO 28 mm 1881

Filling Section with Combi-block :

- Preform feed system with H2O2 disinfection: Tipper, hopper, elevator, chute
- Contiform S10 blow-molder + outdoor dry chiller for molds
- 80-valve KRONES filler with 141 mm pitch (max. height : 360 mm – max. diameter: 136 mm)
- 16-head capper with cap disinfection (PCO 28 mm 1881)
- CHECKMAT Full Bottle Inspector : Fill level & cap inspection + ejector
- UHT (Ultra-High Temperature) unit for sterile water production for rinsing of the filler

Process Section : 27.000 liters/hour

- CIP with 4 tanks KRONES VarioClean : fresh water, hot water, acid, caustic soda
- 2 finished syrup tanks (2 x 25,000 liters)
- 1 mixer KRONES type Contiflow : water cooling, deaeration, carbonation, mixing, and transfer to the finished product tank
- From the finished product tank, the product goes either directly to the filler or via the flash pasteurizer, which includes an inlet buffer tank and an 800-liter sterile tank
- Flash-pasteurizer KRONES type VarioAsept (95°c during 30sec-27.000 Liters/heure, CO2 up to 9 gr/l, PH maxi : 4,2)
- 32,000 Liters Sterile tank

KRONES

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Contiform S10

KRONES Checkmat

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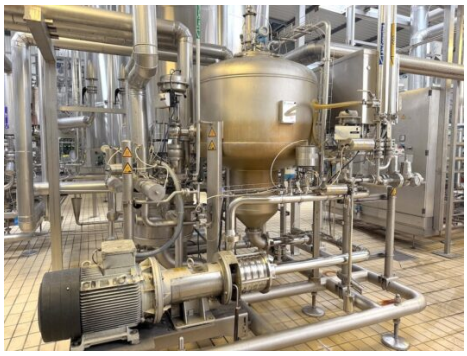
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