



KEG CHANGER



Automation matters ————— For a non-stop service

BEER | WINE

Optimize your beer operations with Keg Changer and **never get to switch kegs** in a middle of a service again. Let the Keg Changer do it for you.

- ✓ Up to 4 plugged kegs
- ✓ No interruption during service
- ✓ Automatical purge
- ✓ Visualization of keg volumes
- ✓ Beer condition monitoring:
2 temperatures measurements,
1 pressure measurement

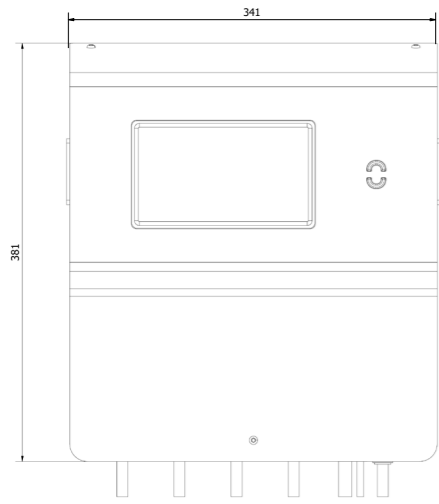


Reference
03.13.81

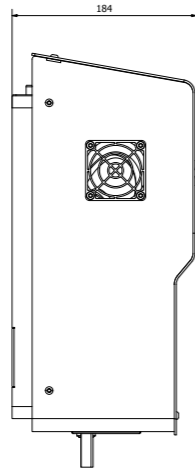


Connected equipment
to Loop³⁶⁰ Analytics

Dimensions



Front view



Lateral left view

Main features

- ✓ **Compatible with any existing or new traditional installation**
- ✓ **Blocking valve** to close all the lines directly from your device
- ✓ **7" touch screen**
- ✓ **Beer pump:** supply multiple taps from one Keg Changer
- ✓ Installation **inside or outside** the cold room

Technical features

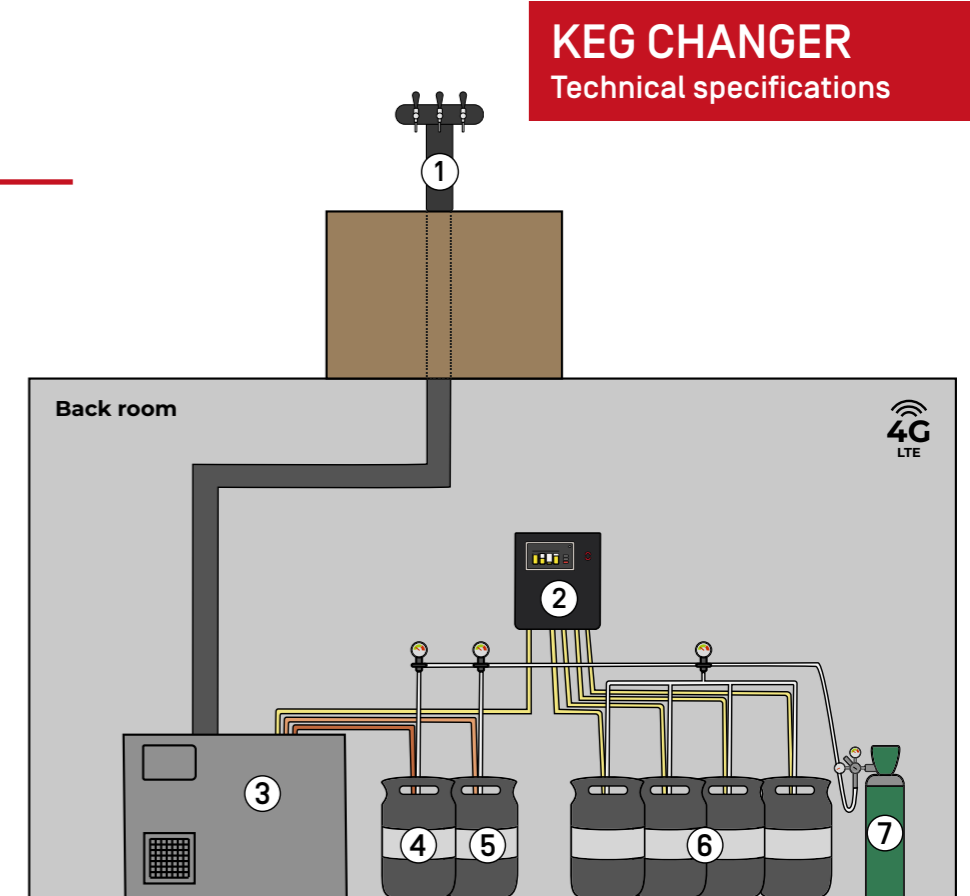
- ✓ **Physical data**
height: 381 mm
width: 341 mm
depth: 184 mm
weight: 8 kg
- ✓ **Electrical data**
mains voltage:
male plug type F / type J
100-240 V
frequency: 50 Hz
power: 90 W
AC current:
0.95A@115VAC
0.5A@230VAC
0.4A@277VAC
- ✓ **Optimized ambient temperature:** 3°C - 20°C.
- ✓ **Max operating temperature:** 25°C

Back room requirements

Standard setup

Supplying one tap thanks to the **Keg Changer**. Two more kegs are necessary for the **two other taps**.

- 1 - Three taps tower
- 2 - Keg Changer
- 3 - Cooler
- 4 - 1st tap keg
- 5 - 2nd tap keg
- 6 - 3rd tap kegs
- 7 - CO₂ bottle



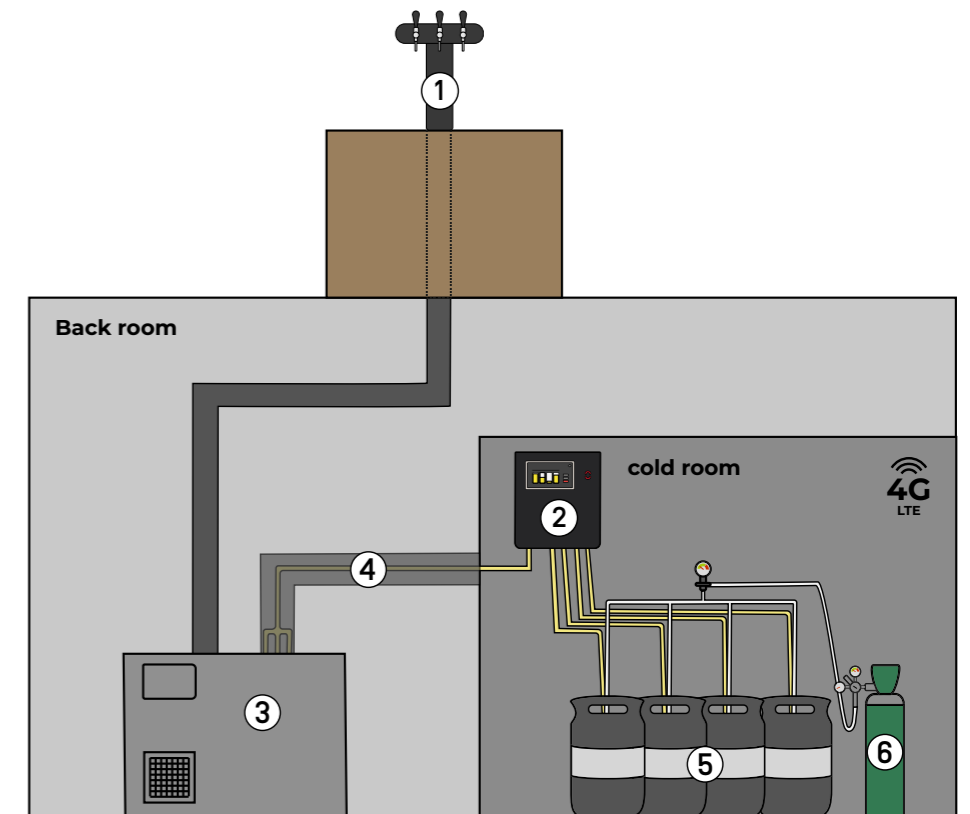
Non-contractual layout

The Keg Changer must be placed at **max 3 meters** away from the kegs (for both layouts).

Other setup

It's also possible to supply **3 taps** with the same beer thanks to the **pump option** in a cold room.

- 1 - Three taps tower
- 2 - Keg Changer with pump
- 3 - Conduit from cold room to the cooler
- 4 - Cooler
- 5 - Beer kegs
- 6 - CO₂ bottle



Non-contractual layout