



Kegs



20 kph

Nano 20

Semi-automatic washer for kegs

Keg Cleaning Solution For Small Breweries

Automatic process

Streamlined and efficient workflow

User-friendly control panel

Provides all necessary information and controls for easy use

Accessible and easy to maintain

Designed with ease of use in mind, simplifying installation and maintenance

Compact design

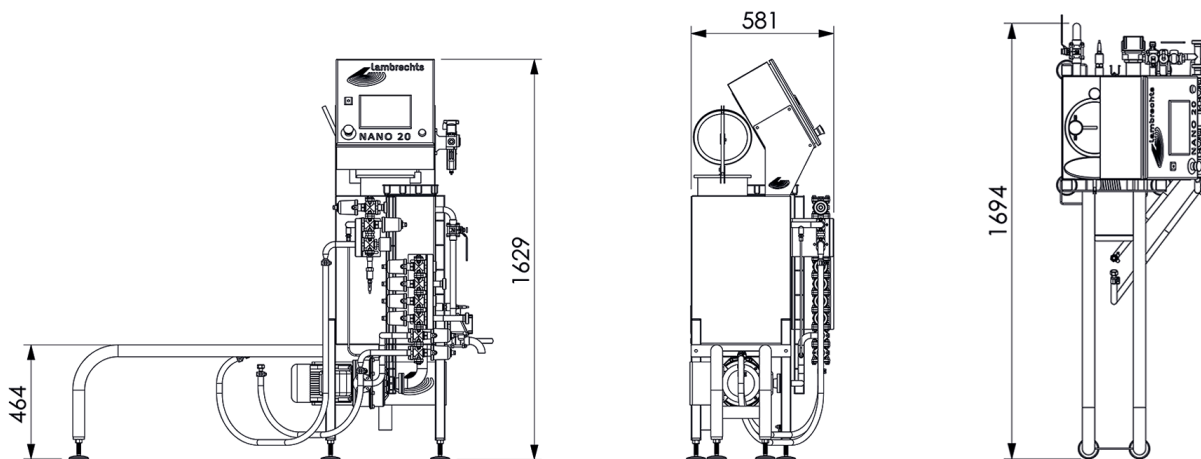
Space-saving layout with dimensions of 1694 x 581 x 1629 mm (WxDxH)

Processes up to 20 kegs per hour

Ideal for micro to small breweries

Compatible with stainless steel kegs

Suitable for use with durable stainless steel kegs



Technology

- Intensive cleaning with pulsating washing
- Steam sterilisation or chemical disinfection
- Pressurised with CO₂
- Manual coupling of kegs

Process

- Process monitoring with sensors and self-monitoring controls
- Hygienic design
- Automatic process (cleaning, sterilisation, filling)

Construction

- Compact design: 1694 x 581 x 1629 mm (WxDxH)
- Stainless steel frame
- Complete piping and electrical wiring
- Integrated detergent tank with pump, heating, level and temperature monitoring
- PLC control
- Integrated electrical cabinet with display controls

Options

- Manual filling head

Applications

- Suitable for kegs from 10 to 60 litres (DIN and European standards)
- Stainless steel kegs
- Processes up to 20 kph

Benefits

- Easy installation and maintenance
- Accessible and user-friendly

Keg Hygiene: The Key to Quality Beer Distribution

The Nano 20 is the perfect starting point for breweries aiming to maintain the highest keg hygiene standards in-house while ensuring consistent beer quality.

Maintaining keg hygiene is essential for the reliable distribution of your high-quality beer. It all begins with a clean and sterilized keg.

For small breweries looking to process around 20 kegs per hour, the Nano 20 provides an ideal solution for in-house keg cleaning. This compact washing machine is designed to meet the needs of small-scale operations, delivering reliable, efficient cleaning.

Once your keg is thoroughly cleaned, you can easily fill it with the optional manual filling head

