

STEINFURTH

Elektromechanische Mess-Systeme

Rotech Inspection Keg

This is a brewery standard keg fitted with sensors and a data logger. It is an essential tool for every brewery with a keg filling line, large or small. Send it through the line as normal; transfer data to PC or laptop; look at the results on screen and see exactly what is happening *inside the keg* during every cycle of washing, disinfection, filling.

Without this information, it is almost impossible to know 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 instantly shows the quality and effectiveness of keg disinfection, and any other problems or opportunities for process improvement.

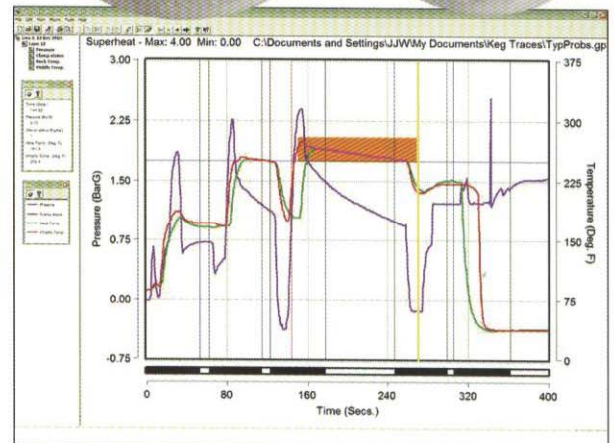
The record from the Rotech Keg is a positive statement of quality – essential for many ISO9002 procedures and HACCP responsibilities.

Technical Data:

In-keg parameters:	Temperatures, pressure, clamp status; plus options
Logging frequency:	Programmable, 0.5 seconds standard
Memory:	Non-volatile, capacity 2-3 hours (at 0.5 sec.)
Battery:	2 years typical (at 0.5 sec. rate)
Data transfer:	Non-contact infra-red

Advantages:

- Uses a standard brewery keg (any size or type)
- Extremely easy to use – single button operation, no loose parts
- Powerful Windows™-based software with many dedicated keg-line features – makes analysis simple
- On-screen checks for key parameters – see immediately if out of range – no process knowledge needed
- Removes all guesswork, line can be optimised with complete confidence
- Backed by over 15 years keg line experience
- Used by virtually all major Groups worldwide



Steinfurth Mess-Systeme GmbH

Bonifaciusring 15 • D-45309 Essen
Telefon (02 01) 8 55 17-0 • Telefax (02 01) 8 55 17-20
Internet: www.steinfurth.de