

Used Krones bottling line for beer in glass 60.000 BPH

Machine type:	Complete Bottling Line
Ref:	LC606
Year:	2009
Speed:	60000 Bottles/hour
Condition:	Ready For Operation
Formats:	450 ml
Containers:	Glass
Products:	Beer

Technical details

Fill type:	Isobaric	Isobaric:	Yes
Safety features:	Yes	Manuals:	Yes
Voltage:	400 V	Frequency:	50 Hz
Ampere:	182 A		

Description

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Technical Specifications & Performance Data

This used bottling line is engineered for high-speed beer production in glass containers and is suitable for second hand industrial packaging applications. The line integrates washing, inspection, filling, capping, pasteurization, case packing, palletizing, and conveyor handling for efficient beverage production.

- **Production speed:** 60,000 bottles per hour
- **Container type:** Amber glass beer bottles
- **Bottle format:** 0.45 L (nominal); brimful 0.464 L \pm 4 ml
- **Filling height:** 45 mm from the top edge
- **Main filler/capper:** Krones MECAFILL
- **Empty bottle inspection:** Toptronic 19 (EBI)
- **Pre-/post-fill inspection:** Krones Checkmat; full bottle inspection and level/cap control
- **Bottle washer:** Krones Lavatec

- **Tunnel pasteurizer:** SHIELD
- **Case packer:** SmartPac Einpacker for crate insertion
- **Palletizer:** Krones Pressant Soper
- **Conveyor system:** Krones Synco S
- **Electrical supply:** 400/230 V, 50 Hz
- **Representative loads (components):** up to 182 A (control unit), 41 A (pasteurizer), 23 A (palletizer), 8 A (wet-end inspection equipment)
- **Year of construction (key components):** 2009

Advanced Automation & Control Systems

The line combines synchronized conveyor controls with integrated inspection systems to maintain consistent product quality at high throughput. Centralized operator interfaces provide clear status feedback for the filler/capper, inspection modules, pasteurizer, and end-of-line equipment. Electrical architecture follows standard industrial beverage production practices for reliability and maintainability.

- **Main power:** 400/230 V, 50 Hz
- **Integrated inspection:** Empty bottle inspector, pre-fill and post-fill Checkmat controls
- Automated bottle handling and crate insertion to sustain continuous operation
- Designed for rapid fault detection and line recovery through modular stations

Production Line Integration Capabilities

Configured as an inline system, this used bottling line is designed for seamless transfer between wet end processing, filling and capping, thermal treatment, and dry end packaging. The Krones Synco S conveyor network ensures stable bottle flow and accumulation management.

- Inline operation with coordinated starwheels and conveyors
- Glass bottle handling optimized for beer applications
- Downstream compatibility with crate packing and palletizing
- Focused on 0.45 L glass format for high-speed runs

Machine Condition & Maintenance History

The line is presented as a second hand solution in ready-for-operation condition. Key components are from 2009, reflecting modern engineering suitable for high-speed beer bottling. Operational details, service records, and maintenance logs can be aligned with on-site inspections and testing during commissioning.

Operational Performance & Versatility

Purpose-built for beer, the line emphasizes hygienic filling, robust glass handling, and end-to-end quality assurance. Empty bottle inspection removes non-conforming containers prior to filling, while post-fill controls verify liquid level and

cap integrity. The tunnel pasteurizer stabilizes product for distribution, and the dry end manages crate packing and palletizing for efficient warehouse flow.

- **Product type:** Beer
- Glass handling designed to minimize breakage and scuffing
- Integrated coding/marketing installed after filling
- Thermal treatment via tunnel pasteurization for product stability

Installation Requirements & Site Preparation

The line is structured into wet end, filler/capper block, pasteurization, and dry end areas. Standard utilities are required for beverage production facilities.

- **Electrical:** 400/230 V, 50 Hz
- **Utilities:** Water supply, drainage, and compressed air as typically required for high-speed bottling
- Layout planning to accommodate bottle washer, filler/capper block, pasteurizer, case packer, palletizer, and conveyor routing

Safety Standards & Compliance Certification

The system includes safeguarding around moving machinery with access points for maintenance and sanitation. Interlocked guards and emergency stop circuits support safe operations across wet and dry end areas. Food-grade construction practices, including stainless steel on contact and washdown-compatible sections, align with beverage industry hygiene standards.

- Protective guards and interlocks on critical stations
- Emergency stop systems across the line
- Hygienic design suited for beer bottling in glass containers