

Used complete craft beer brewery 750L

Machine type:	Complete Bottling Line
Ref:	LC664
Year:	2018
Speed:	600 Bottles/hour
Condition:	Ready For Operation
Containers:	Glass
Products:	Beer

Technical details

Fill type:	Isobaric	Safety features:	Yes
Manuals:	No		

Description

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Technical Specifications & Performance Data

This complete bottling line for beer combines essential packaging machinery for craft-scale beverage production with professional utilities to ensure consistent quality and low oxygen pickup. Engineered for small to mid-size breweries, the line delivers dependable performance in a compact, semi-automatic configuration that supports efficient changeovers and straightforward operation.

- **Production speed:** 600 bottles/hour (semi-automatic operation)
- **Process stages:** Bottle rinsing and sanitizing; isobaric-style preparation (vacuum pre-evacuation and CO2 purging); filling and capping; labeling with integrated printing
- **Container types:** Designed for Glass and PET bottle handling
- **Product compatibility:** Ideal for Beer production applications
- **Carbonation:** Inline beer carbonation unit for controlled CO2 dosing
- **Utilities:** Air compressor with dryer; glycol refrigeration/chiller system; CIP cleaning and sanitization system
- **Refrigeration package:** Glycol tank 2000 L with Bitzer refrigeration compressor unit and Wilo variable-frequency glycol pump
- **Construction:** Food-grade materials with stainless steel product-contact components

Advanced Automation & Control Systems

The semi-automatic modules are designed to streamline essential operations while preserving operator control. The filler and capper integrate two-stage vacuum pre-evacuation, CO2 purging, and foam generation prior to capping to minimize dissolved oxygen. The labeling machine features a self-adhesive system with an integrated printer for on-the-fly coding and batch identification. Safety interlocks and emergency stop functions support operator protection during use.

- Semi-automatic control on each module for intuitive operation
- Integrated printer on the labeling machine for date/lot coding
- Low-oxygen filling workflow: vacuum cycles, CO2 purge, foam before capping
- Designed for quick cleaning and routine maintenance

Production Line Integration Capabilities

This used bottling line integrates easily with upstream brewery operations, including bright beer tanks and carbonation systems. It can operate as a standalone packaging cell or be tied into existing conveyors and QA checkpoints. The semi-automatic design supports flexible bottle formats common in craft beer without complex retooling.

- Standalone or inline operation with existing brewery equipment
- Compatible with standard beer bottle geometries
- Suitable for beer applications within broader industrial packaging and beverage production environments
- Expandable with additional conveyors, inspection, or secondary packaging modules

Machine type	Manufacturer / Model	Year
Rinsing Machine	Bottle Rinsing and Sanitizing System	
Filling Monoblock	Semi-Automatic Bottle Filler and Capper	
Saturator	Inline Beer Carbonation Unit	
Labeling Machine	Semi-Automatic Labeling Machine with Integrated Printer	
Compressor	Air Compressor with Air Dryer	
Chiller	Bitzer Refrigeration Unit with 2000 L Glycol Tank	
Various Equipment CIP System		

Machine Condition & Maintenance History

The line configuration reflects a practical, second hand craft-brewery setup emphasizing reliability and ease of service. Semi-automatic modules reduce complexity and simplify maintenance routines. Components are selected for durability in daily brewery operations and for compatibility with standard cleaning-in-place procedures.

Operational Performance & Versatility

Optimized for beer packaging, the system's pre-evacuation, CO2 purging, and foam-on-crown steps work together to achieve minimal oxygen ingress, preserving flavor stability and shelf life. The integrated printer on the labeling unit supports traceability, while the inline carbonation module ensures consistent CO2 levels prior to bottling. The line's modularity allows straightforward upgrades, such as adding conveyors, inspection systems, or secondary packaging to meet evolving production needs.

Installation Requirements & Site Preparation

The bottling line requires standard brewery utilities and a compact footprint. Compressed air (with dryer), CO2 supply, process water, and glycol cooling are needed to support rinsing, filling, labeling, and product thermal management. Stainless steel construction supports hygienic layouts, while semi-automatic operations reduce commissioning time and simplify operator training.

- Utilities: compressed air, CO2, process water, glycol cooling
- Hygienic environment with access for CIP connections
- Space allocation for operator access and product in/out flow

Safety Standards & Compliance Certification

The modules are designed with operator safety in mind, incorporating emergency stop functions and protective guards around moving and pinch points. Food-grade materials and cleanable surfaces support high hygiene standards in beverage production. The system's layout promotes safe handling, straightforward sanitation, and consistent packaging quality for craft beer applications.