

Used KRONES filling glass line for beer 34000 BPH

Machine type:	Complete Bottling Line
Ref:	LC642
Year:	2017
Speed:	34100 Bottles/hour
Condition:	Ready For Operation
Containers:	Glass
Products:	Beer

Technical details

Fill type:	Isobaric	Isobaric:	Yes
Safety features:	Yes	Manuals:	Yes

Description

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Technical Specifications & Performance Data

This complete glass bottling line for beer is a high-speed, second hand solution engineered by Krones for industrial packaging and beverage production. Designed for crown cap closures and glass bottle handling, the line delivers excellent throughput and quality control across multiple formats. It is an ideal used bottling line for breweries looking to increase capacity with proven equipment.

- **Production speed:** up to 34,100 bph
- **Format performance:** 34,100 bph for 0.33L, 0.355L, 0.45L; 30,000 bph for 0.5L, 0.75L
- **Compatible formats:** 0.33L, 0.355L, 0.45L, 0.5L, 0.75L bottles
- **Containers:** Glass bottles
- **Closure type:** Crown cap
- **Year of manufacture:** 2017
- **Recorded operating hours:** 25,655
- **Key equipment:** LAVATEC D4.CCD.EQ318 bottle washer; MODULFILL HES 2.880-104-87 filling monoblock; LINAFLEX LB24.7-523-41 tunnel pasteurizer; SOLOMATIC 1.200-30 labeling machine; LINATRONIC M and CHECKMAT inspection systems; SYNCO S/MULTICO S/PALCO S conveying

Advanced Automation & Control Systems

The line integrates Krones inspection and control technologies to ensure stable operation and consistent quality. LINATRONIC empty bottle inspection and multiple CHECKMAT inspection stations monitor critical points including fill level, label presence, and crate quality. Network technology and IT hardware, together with UPS and electrical distribution, support reliable automation. Fast format transitions, centralized controls, and integrated cap feeding optimize uptime and reduce changeover times.

Production Line Integration Capabilities

Engineered as a fully integrated production line, this system includes depalletizing, unpacking, crate washing, bottle washing, rinsing/inspection, isobaric beer filling with crown capping, pasteurization, drying, labeling, case packing, full-crate inspection, and end-of-line palletizing. Comprehensive conveyor systems—SYNCO S for bottles, MULTICO S for crates, and PALCO S for pallets—ensure smooth material flow. The line handles multiple beer bottle sizes from 0.33L to 0.75L, enabling multi-SKU flexibility for beverage production.

Machine Condition & Maintenance History

The line remains powered and can perform a dry run, making it ready for operation upon installation. Operating hours are documented at 25,655. Manuals and the complete layout are available, supporting efficient planning, commissioning, and maintenance.

Operational Performance & Versatility

Optimized for beer in glass bottles, the MODULFILL HES monoblock provides precise isobaric filling and reliable crown capping at high speed. Upstream, the LAVATEC bottle washer and LINATRONIC inspection protect product quality and packaging integrity. Downstream, the LINAFLUX tunnel pasteurizer, LINADRY bottle dryer, SOLOMATIC labeler, and CHECKMAT inspectors deliver consistent presentation and compliance. Integrated crate handling (unpacker, crate washer, magazine, full/empty crate inspection) and robust end-of-line systems (SMARTPAC packer, PRESSANT palletizer) complete an industrial packaging solution.

Installation Requirements & Site Preparation

Site preparation should account for a high-speed glass bottling layout with bottle, crate, and pallet conveyors. Utilities typically include electrical power, compressed air, process water for washing and pasteurization, and chemical supply for caustic systems. Adequate floor space for the washer, pasteurizer tunnel, conveyors, and pallet handling is recommended to maintain ergonomic access and service corridors.

Safety Standards & Compliance Certification

The line incorporates guarding, interlocks, and inspection systems to support safe operation and quality assurance in beverage environments. Stainless-steel process contact areas and hygienic design principles are applied across critical equipment such as the filler, washer, and pasteurizer, aligning with food and beverage industry standards.