



Craftmate C

The can filler for the low output range



 **KRONES**

Technology from large breweries for craft brewers



When it comes to filling craft beer into cans, the Craftmate C is your ideal partner. The Krones can filler is an expert for the low output range. It safely cans even small production quantities starting from 12,000 containers per hour* and it offers double flexibility: This all-rounder processes cans of various sizes and formats, and masters not only beer, but also carbonated beverages and wine.

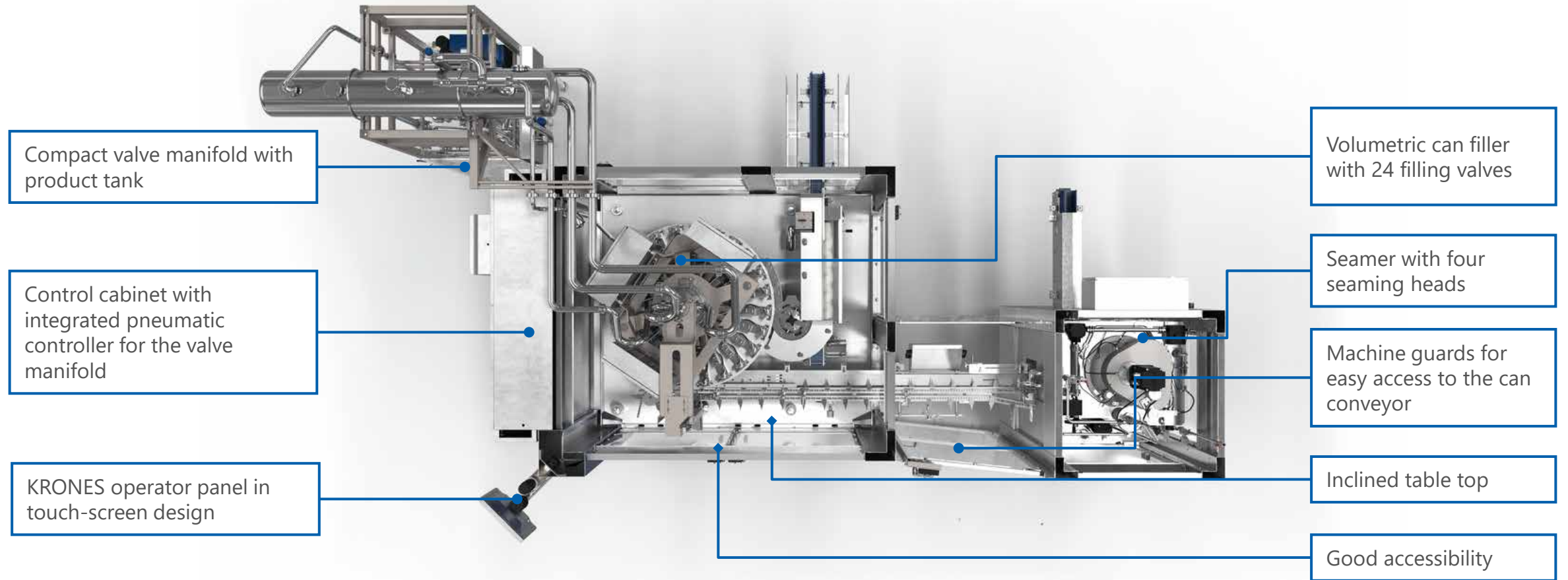
At a glance

- Fills beer, carbonated soft drinks and wine in cans
- High flexibility also in the low output range
- Cost-efficient filling technology in the quality you are used to from Krones
- High filling quality with guarantee values comparable with high-performance machines
- Short change-over times for different can formats
- Compact design

*Based on a content of 16 oz



The components



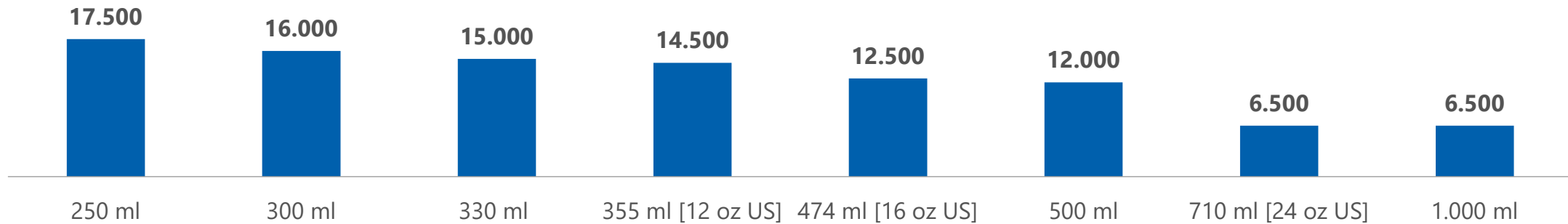
Facts and figures



Diameter	1,080 mm
Number of filling valves	24
Pitch circle	141 mm
Products	Beer, carbonated soft drinks and wine
Can formats	Standard format: 211/202 Optional: 204/202 to 300/209
Product temperature	- 2 °C to 16 °C
CO₂ content transport	3.8 g/l to 6.0 g/l



Specific output [cans/hour]* (parameter: Beer; 5.6 g/CO₂; 5 °C)



* Depending on the can volume and diameter and the product properties

Details



Filling system	Volumetric filling system with inductive flow meter
Valve manifold	Manual version (Krones standard) with product tank installed on top for the least possible product loss
CIP cups	Manual CIP cup positioning
CIP cleaning	Closed CIP circuit
Height adjustment	Manual
Machine type	Tabletec table top (stainless steel) in inclined design for draining of cleaning agents
Design basis for transportation	Compact machine for easy transportation (sea freight)
Controller	Siemens S7 or Allen Bradley
Drive	Servo drive technology
Filler-capper block synchronisation	Servo connection of can seamer
Capper	4 capping heads

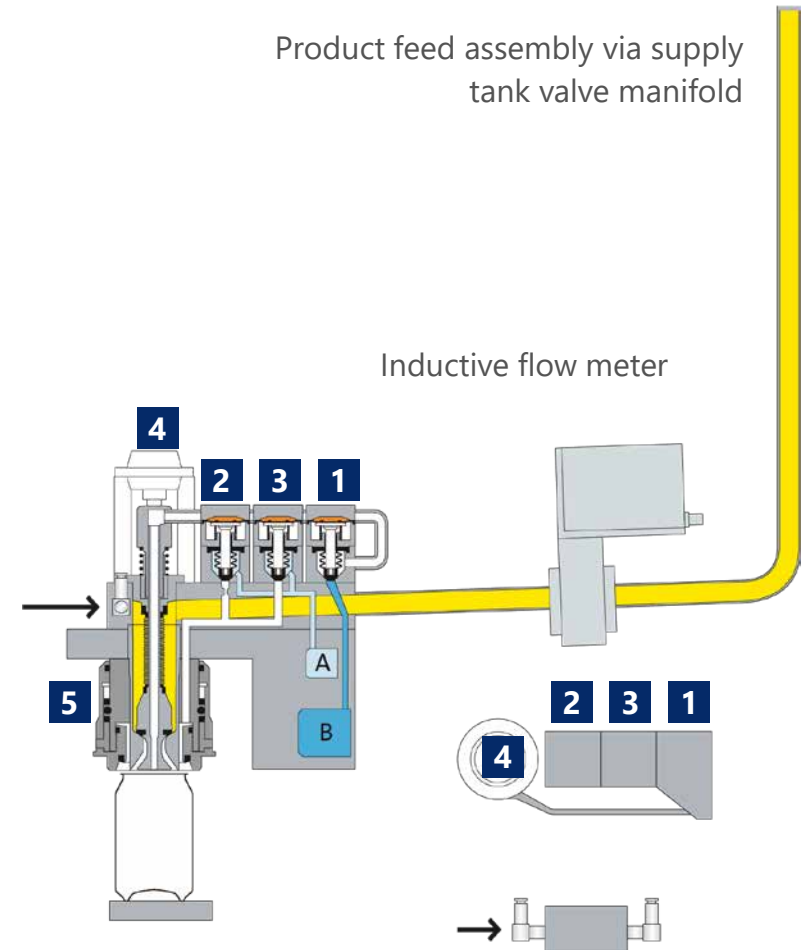


Technical details

- Filling valve with pneumatically controlled centring bell without lifting cam
- Cylinder with Teflon bellows for controlling the process gas
- Inductive flow meter for fill quantity determination
- Product tank at the valve manifold for product supply

Basic position

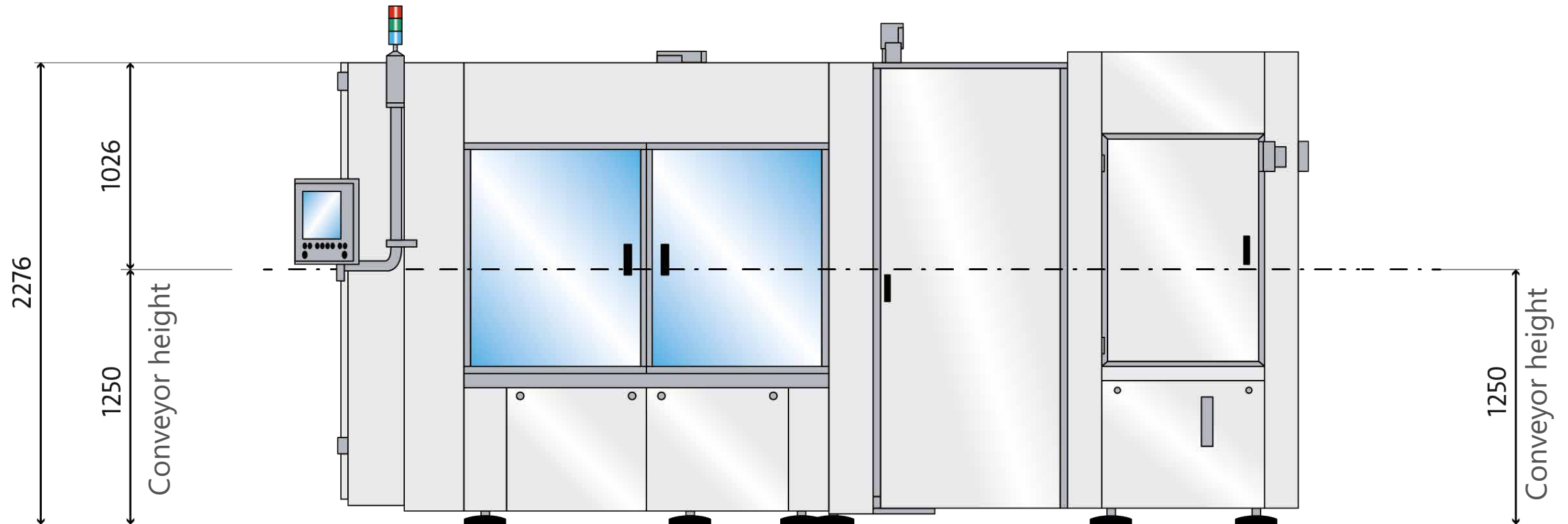
- | | |
|----------|-------------------------------------|
| 1 | Pressurisation and return gas valve |
| 2 | Valve for snifting can headroom |
| 3 | Flushing and CIP return valve |
| 4 | Control cylinder for liquid valve |
| 5 | Centring bell |



Dimensions



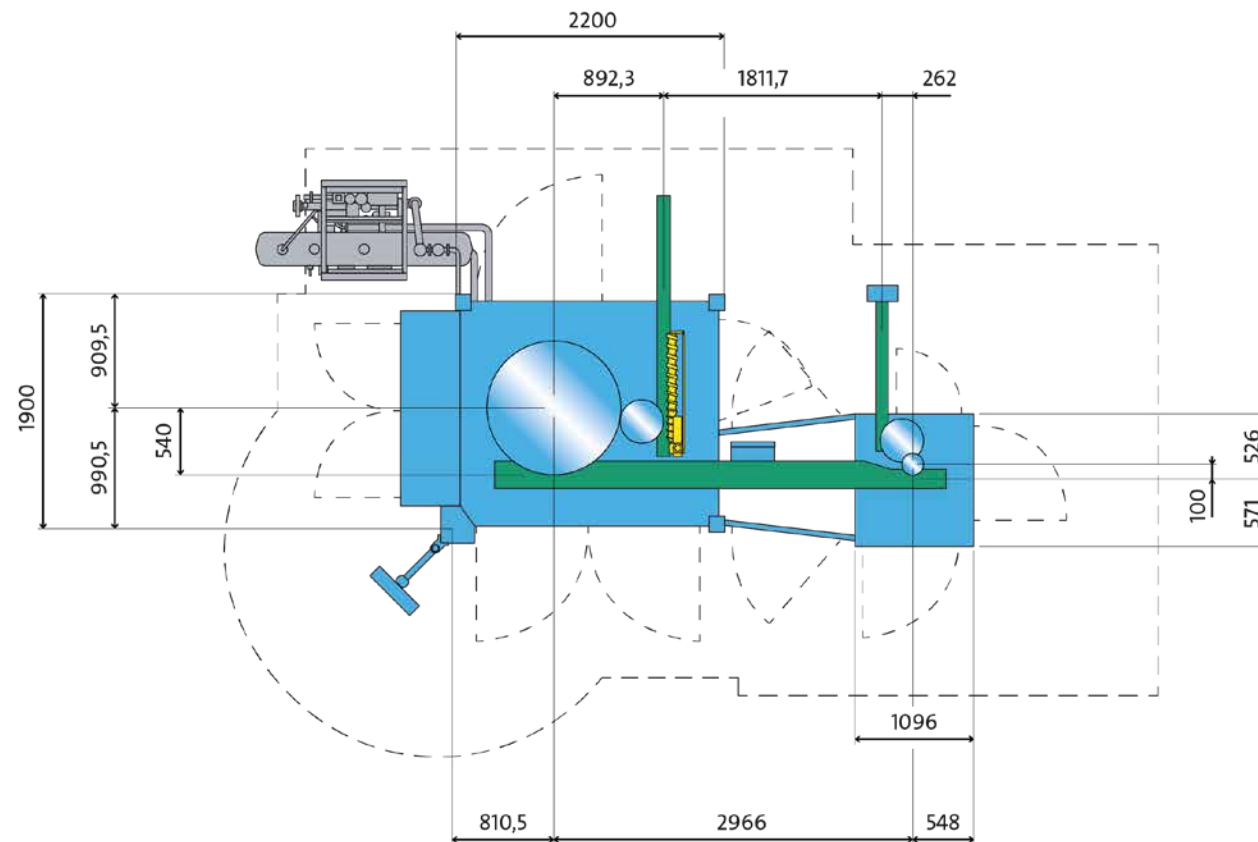
The dimensions of the filler correspond with the measurements of a sea freight container. This way, you can save costs during the transportation.



Footprint



The Craftmate C features an impressive compact design with ease of access on a small footprint.



Benefits to you



Double the flexibility

The Craftmate C is your specialist for can filling in the low output range and is also extremely versatile:
It fills beer, carbonated beverages and wine in a range of can shapes and sizes.

Innovative technology

The electropneumatically-controlled filling valves work very reliably and thanks to the inductive flow meter, the fill quantity can be determined up to the point. Pressing-on and pressurisation of the cans is performed via a double-acting cylinder and a differential pressure chamber.

Easy to clean

An inclined table top and manually inserted CIP cups ensure easy machine cleaning.

Compact design

The product is fed to the machine via laterally-positioned buffer tanks and the valve manifold and control cabinet are right next to the filler. This way, the Craftmate C requires just a minimum of space in the bottling hall.

Low transport costs

Of course, these compact dimensions have plus factors when it comes to the transport: Since the entire machine can be placed in one sea freight container, the costs for shipment are accordingly low.

Requesting a new machine

You can easily send a request for a non-binding quotation in our [Krones.shop](#).



The perfect complement: Proficiency of Krones process technology

Contiflow mixer



Non-alcoholic refreshment drinks are becoming a hit with consumers. As a result, more and more flavour combinations are appearing on the market and awaking consumer curiosity. A flexible line technology which provides a maximum leeway for the beverage manufacturers is required.

At a glance

- Deaerators, mixers and carbonators for the production of different beverage types
- Up to five different sizes with variable outputs (33 to 100 percent) of 15, 30, 45, 60 and 90 m³/h are available.
- Extremely precise dosing of syrup and CO₂
- Depending on your demands:
 - 2-ingredient mixer (water + syrup + CO₂)
 - Multiple-ingredient mixer for up to 8 ingredients



The perfect complement: Proficiency of Krones process technology

VarioFlash B and J flash pasteuriser



Processes aimed at preservation and safe hygienic processes are key factors in the manufacture of a product. The KRONES VarioFlash flash pasteuriser guarantees the microbiologically safe filling of your product. Since every product has its own requirements, Krones adjusts the machines individually to their respective applications.

At a glance

- Output range from 1,800 to 60,000 litres per hour
- Fields of application: Beer, beer-based beverages, wines and wine spritzers, carbonated soft drinks, juices
- Upon line standstills: Standby mode "Eco-hygienic sleep mode" for minimal energy and water consumption
- Highest microbiological safety thanks to line sterilisation and variable PU control
- Intelligent use of excessive energy such as from the bottle washer
- Beer: enhanced beer quality with express pasteurisation



Everything from a single source



Training courses at the Krones Academy – trained personnel will increase your line efficiency

The multifaceted offer by the Krones Academy ranges from operation, servicing and maintenance courses through to management training. We will gladly also create your individual training programme.

KIC Krones cleaning agents make your machine shine

An immaculate production environment is essential if your product is to shine. KIC Krones provides you with the optimum cleaning agents and disinfectants for each individual production step.

KIC Krones lubricants – for each production step

Whether for gears, chains or central lubrication systems – our greases and oils are true all-round talents. They can reach every lubrication point, protect your line and ensure gentle treatment for your products thanks to their food-grade quality.

Krones Lifecycle Service – Partner for Performance

It goes without saying that also after the purchase of new machines, Krones takes care of your lines: The Krones LCS experts are always there to help you reaching your goals and turn your wishes into optimal LCS solutions.

High-quality components from Evoguard and Ampco

Are you looking for shut-off, separation or control valves? For hygienic or aseptic applications? Would you like to have pump technology that perfectly fits into your machines? You will find exactly what you are looking for at Evoguard and Ampco Pumps. The two Krones subsidiaries cover the entire spectrum of process technology components that you need for high-quality production.

**SOLUTIONS
BEYOND
TOMORROW**

