

LinaTherm

The warmer in Clean Design



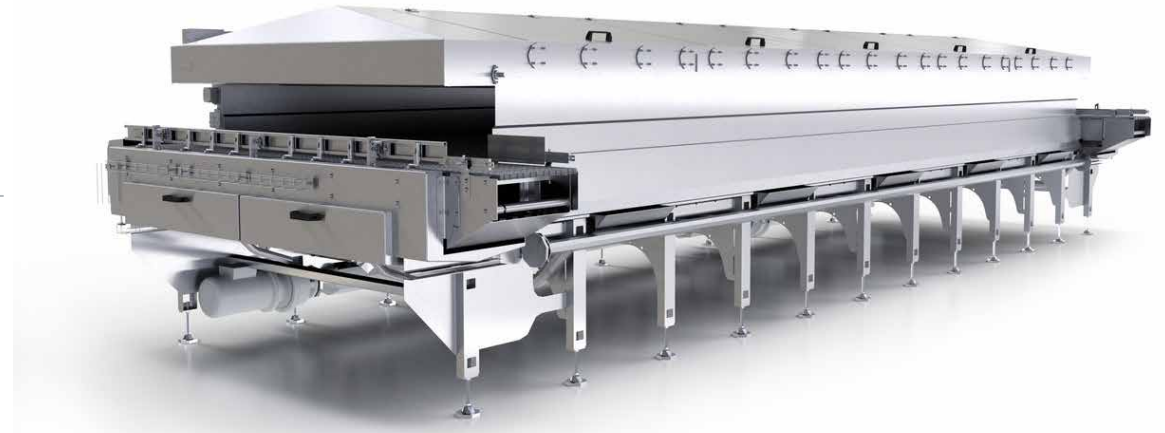
Quick and efficient heating of containers



Cold-filled beverages are literally too cool for their packaging. As soon as the containers leave the filler, condensation collects on them. The result: soaked cartons and damage in transit. This can be prevented with the LinaTherm warmer. It is employed right after the filler and it gently adapts the containers' temperature to the ambient temperature. Hence, there are no obstacles to perfect labelling and packaging.

At a glance

- Compact and one-piece warmer, which adjusts the containers to the dew point after filling
- Clean design in stainless steel AISI 304
 - Pumps in stainless steel design
 - Plastic conveyor Marathon Belt with long service life
- Integrated CHESS heat exchanger system
- Infeed and discharge at a height of 1.2 metres each



Spraying system and transport system design

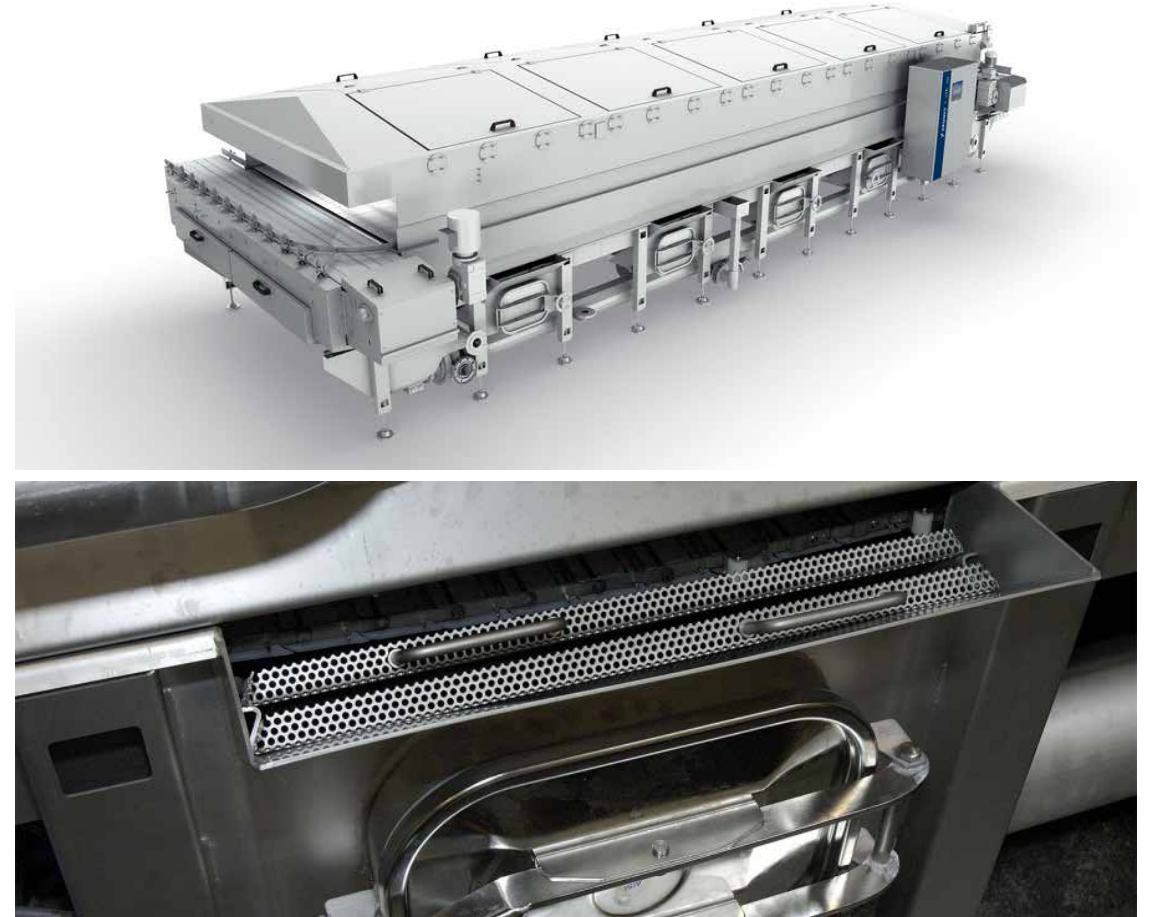


Spraying system

- Even water distribution
- Snap-in spraying system
- Double plug-in sieves to protect the pumps
- Blower covering the machine width for reduced water consumption

Conveyor: Marathon Belt

- Service life of up to 20 years
- Stable and robust structure thanks to its stainless steel frame
- Up to 75 percent less friction due to high-grade roller bearings for the conveyor
- No wear or glide strips
- Optimum transfer properties
- Max. load up to 260 kg/m²



Drive and controller



Frequency-controlled drive system

- Only one main drive (< 0.75 kW)
- No centre bearing, no return shaft
- Drive and bearing outside the machine

Machine controller

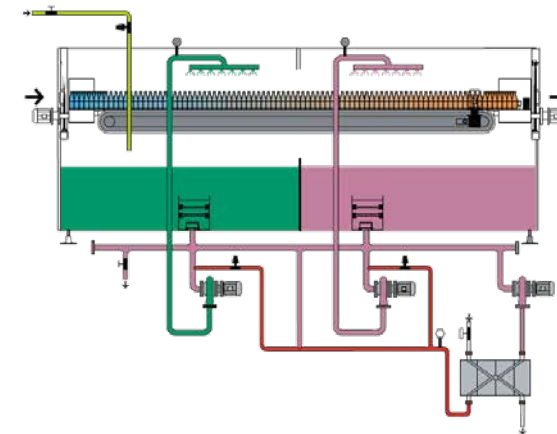
- Siemens S7 or Allen Bradley PLC
- Zenon visualisation system on 5" touch-screen with adjustable parameters, e.g., for
 - Zone temperatures
 - Output
 - Bottle diameter



Clean Design

High hygiene standards guaranteed

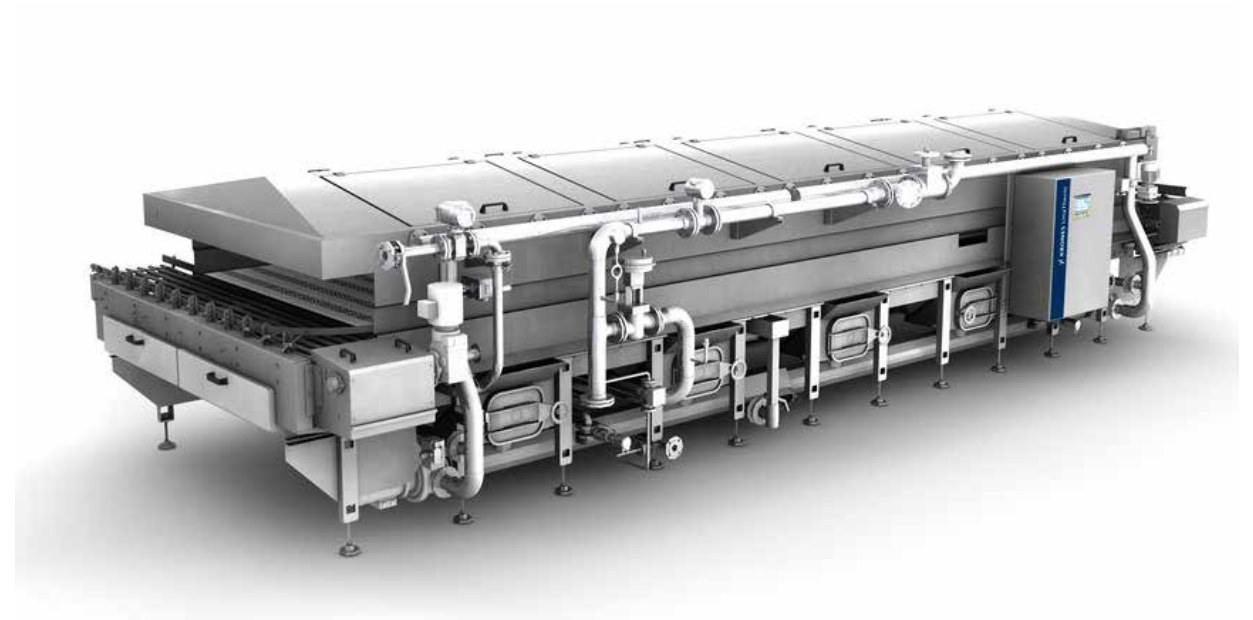
- Plane side walls in the machine
- Sloped covers and collecting pans in the tanks
- Water drains without residues in the draining process
- Optimum accessibility
 - in the infeed and discharge area due to hinged drip pans
 - to the spraying system through roof covers



Optional equipment



- Connection of alternative heat sources such as heat pumps or recovery systems
- Dosing system for disinfectants
- Consumption data measurement for water, heat, air and power
- Intermediate conveyor cleaning for the Marathon Belt with cleaning nozzles
- Dew point control (dynamic adjustment of the spraying temperatures)
- Housing at the infeed and discharge: Reduced evaporation
- Pressure reduction for media connections, condensate collecting tank



Benefits to you



Ideally tempered containers

The LinaTherm safely adjusts the temperature of cold filled products to the ambient temperature and thereby ensures that no condensation develops which would impair the labelling and packaging quality.

Components with long service life

High-quality materials are installed in the warmer. This goes for the drive elements and the conveyor elements as well as for the housing and the pumps, which are completely made of stainless steel. This reduces the risk of corrosion and ensures a longer warmer service life.

Clean design

The Clean Design with plane side walls, inclined drip pans, and central draining provides ideal, hygienic conditions and guarantees that no water remains in the machine. As an option, you can also include controlled dosing systems for disinfection media in the LinaTherm.

Compact design

All machine areas and components are easily accessible. Required maintenance work can be performed quickly.

Plug and play

All LinaTherm components are completely pre-assembled and already tested at the Krones plant. The subsequent installation is done at the site via plug and play. This way, you can use your warmer fully within very short time!

Requesting a new machine

You can easily send a request for a non-binding quotation in our Krones.shop.



Everything from a single source



KIC Krones cleaning agents and disinfectants 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.

Evoguard – excellent valve technology all along the line

The Evoguard valve series comprises a modular system with hygienic and aseptic components which contributes to an increased performance at every point of the production line and has the perfect solution for every process step.

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