

SILEXA

LINE CLEANER

A FULLY AUTOMATIC CLEANING SERVICE

QUALITY ASSURANCE

Cleaning does not have to be time-consuming - just hygienic. Correct cleaning of the beverage lines is crucial for the perfect beer experience. Hygienic malfunctions lead to changes in taste, turbidity and in the worst case to illnesses. Ensure the perfect quality of your beer.

- + for all beverage lines (optional also suitable for BiB with pump)
- + 2.4" touch-screen remote control unit with reminder function and advertising option
- + easy assembly and wiring
- + self-explanatory - sequences shown on touch screen
- + USB interface - modern configuration software included
- + cleaning process can be flexibly adjusted
- + fully and semi-automatic mode
- + available at any time: cleaning journal, event log, ...
- + mode for cleaning detergents using color indicator



SILEXA LINE CLEANER

CLEANING PROCEDURE

- Connect tap heads to cleaning manifolds

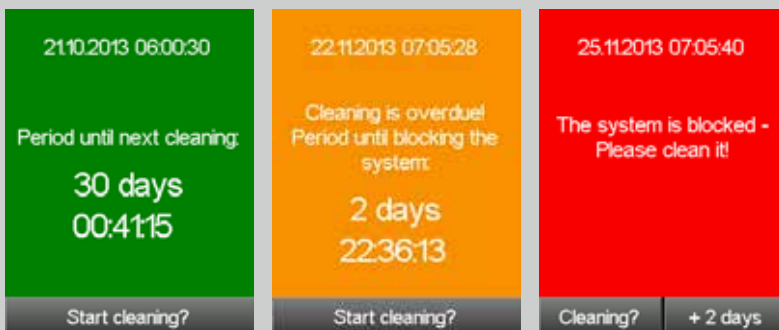
FULLY AUTOMATED

- rinse
- clean
- contact time
- intermittent cleaning
- contact time
- rinse
- done
- security check
- reconnect tap heads
- tap hygienically

Individual configurations are possible.
We're happy to advise you.

ADD-ONS:

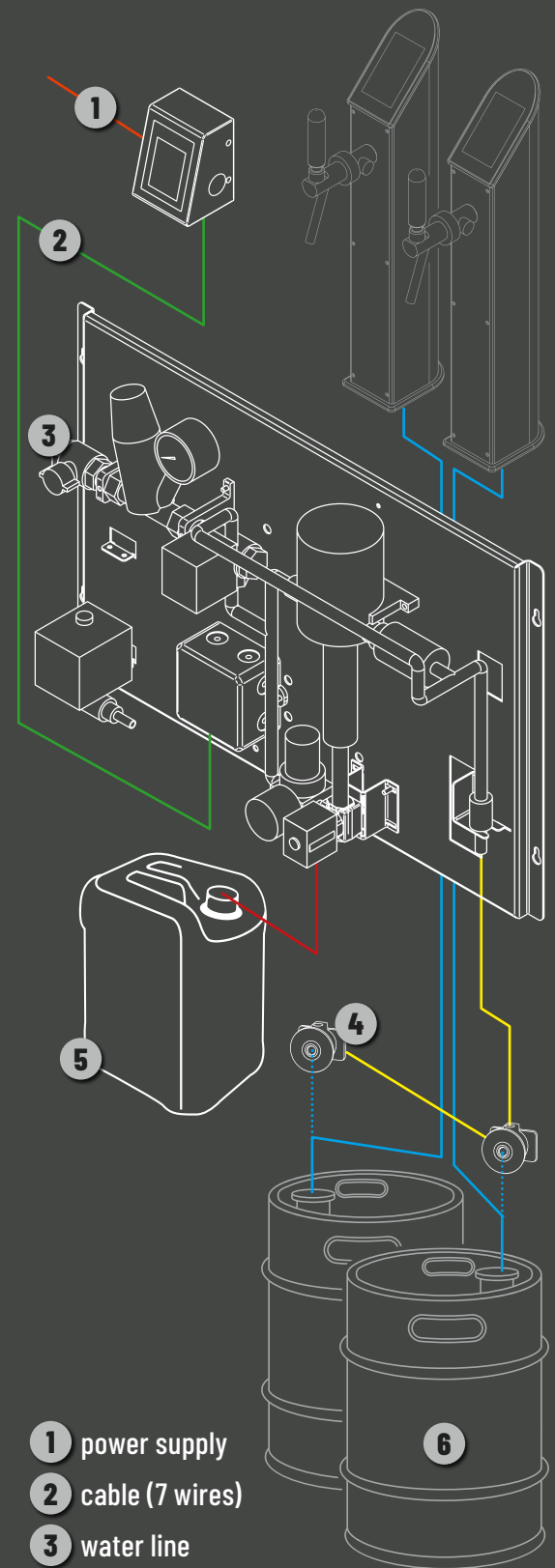
- + reporting via GSM communication
- + deactivation of the beer line if cleaning has not been done in time
- + mobile version available in a case
- + empty detection for the cleaning detergent



GREEN: no cleaning necessary

YELLOW: cleaning necessary,
countdown until deactivation of the beer line

RED: beer line deactivated



- 1 power supply
- 2 cable (7 wires)
- 3 water line
- 4 cleaning manifolds
- 5 detergent
- 6 beer keg

DIMENSIONS (MM)

CONTROL ELEMENT: W 73 | H 94 | D 64

CLEANING PANEL: W 577 | H 377 | D 124