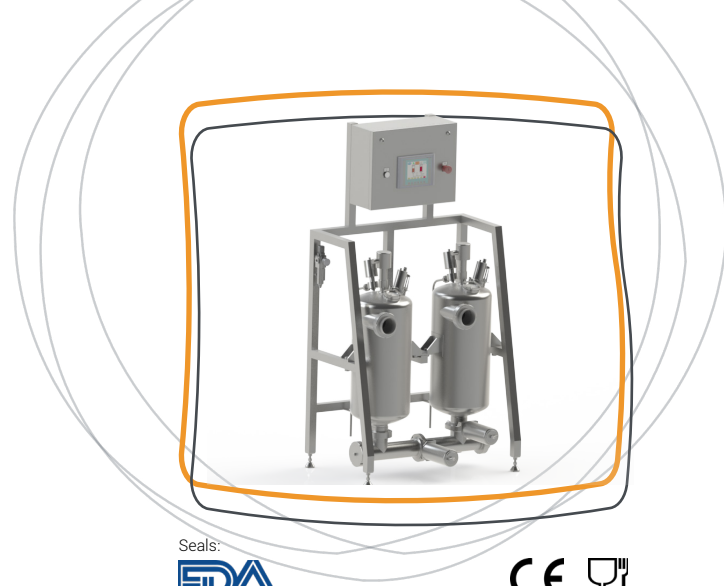


XLA[®]

Automatic coupling system with touch-screen -
Secure transfer & automatic degassing



Seals:
FDA

CE

Presentation

The XLA touch-screen automatic coupling system enables a fluid to be transferred continuously to a device by automatically changing the tank, while evacuating any gas not associated to the product in the pipework. This unit is generally located upstream of a filler or storage tank (fermentation tanks to filters, etc.).

The XLA system operates independently. It can operate in 5 different modes: automatic product transfer mode, water pushing mode, blending mode, CIP cleaning mode, forced operator mode via touch panel.

The standard version comprises 2 bunging devices and 1 control unit, mounted on a stainless steel frame (see details overleaf).

Key features

- Secure beer transfer with continuous degassing function, with no risk of contamination during transfer or tank changes
- Fully cleanable in place
- Interactive, touch-sensitive, colours and multilingual interface for ease of use and operator control
- Control system with supervisory dialogue capability

Applications

- Secure & optimised transfer of beer from fermentation tanks to packaging, via filtration and filtered beer tanks, depending on the stages of production
- System particularly suited to brewing and carbonated beverages

S E R V

Technical features

Sizes:

The flowrate through the system determines its size. In general, the following table indicates the appropriate size according to the flowrate:

Flowrate (m ³ /h)	Recommended size
4.5 to 9	DN 40
7 to 14	DN 50
12 to 24	DN 65
18 to 36	DN 80
28 to 56	DN 100

Connections: Male DIN 11851

Operating pressure: 4 bar

Maximum sterilisation temperature: 95°C

Dimensions (for guidance only):

- Overall dimensions: L 910 x D 600 x H 1800 mm in basic version
- Weight: approx. 220 kg depending on options and version (in operation)
- Control cabinet dimensions: L 500 x D 200 x H 400 mm in basic version

Utilities and connections:

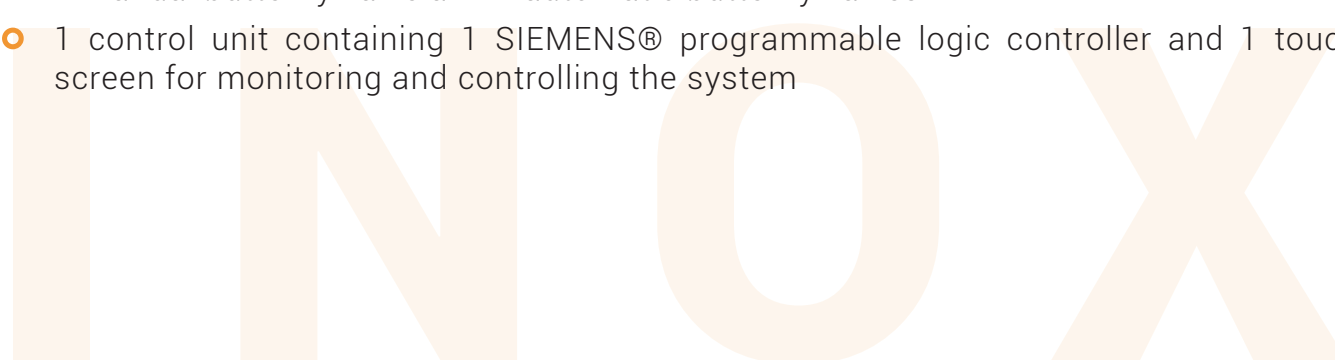
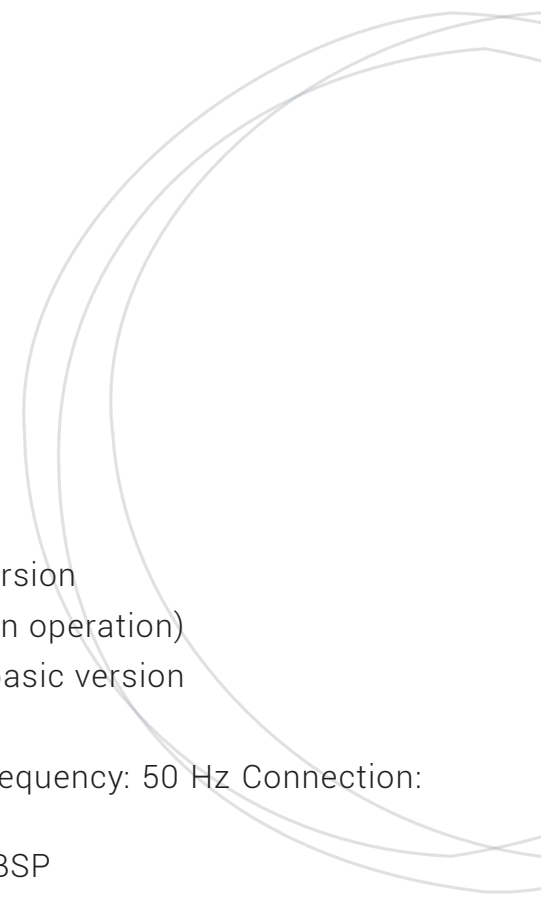
- Electricity: Installed capacity: 2 kW - Voltage: 400 VAC - Frequency: 50 Hz Connection: on terminal block
- Pneumatic: Dry compressed air: 6-8 bar - Connection: 1/4 BSP
- Hydraulics: Operating pressure: 4 bar - Connections Tanks A and B, outlet, CIP line inlet: Male DIN 11851

Materials

- Parts in contact with the product: Stainless steel 1.4307 (304L)
- Seals in contact with the product: EPDM (Ethylene Propylene Diene Monomer)
- Control cabinet: IP66 stainless steel enclosure

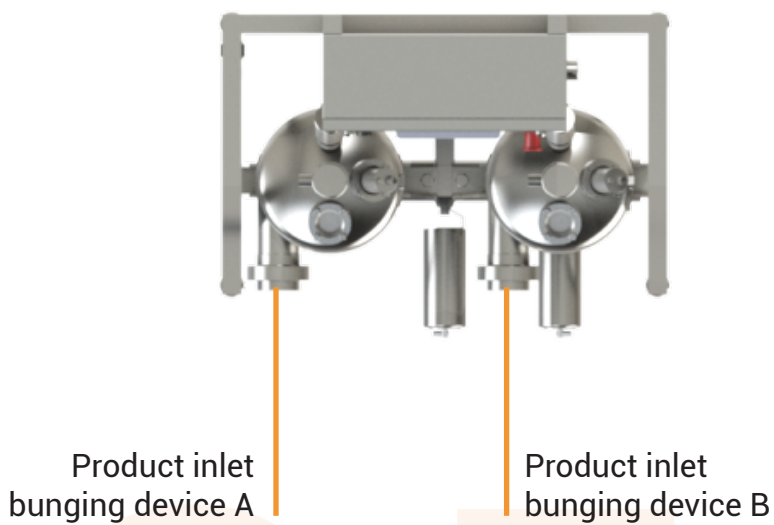
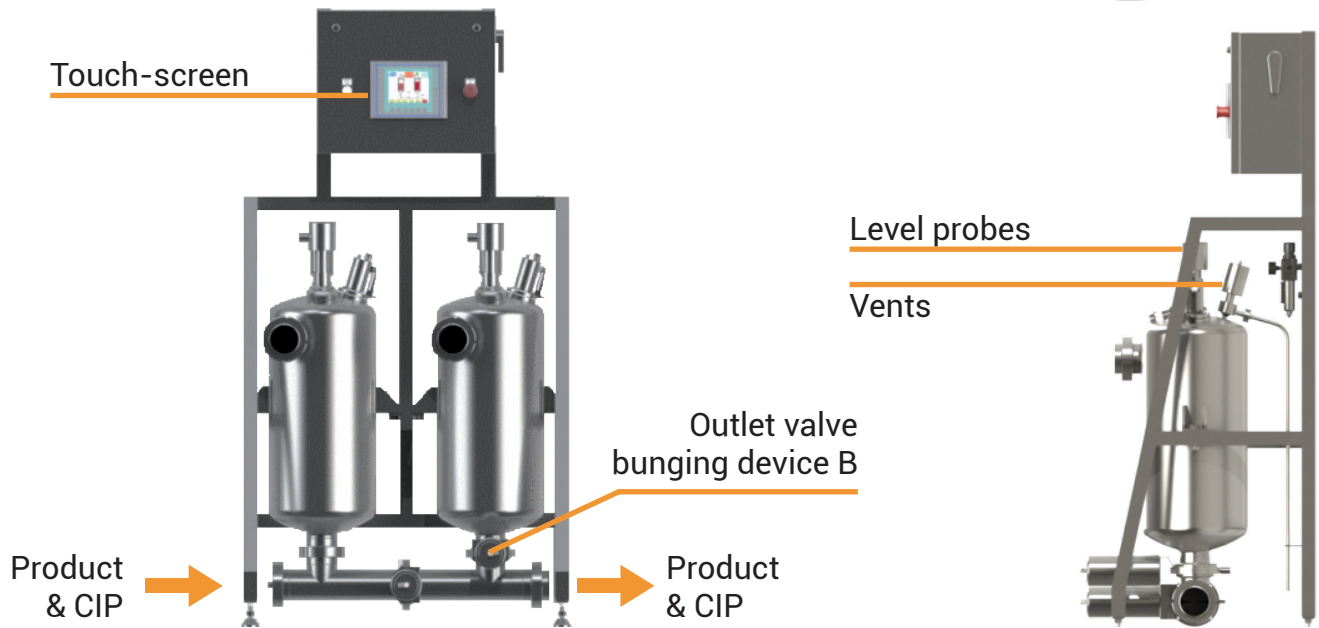
System components (2 tanks)

- 2 tanks A and B, each comprising: 1 vent, 1 4-20 mA analogue level detection (high level, low level), 1 sight glass, 1 light
- 1 manual butterfly valve and 2 automatic butterfly valves
- 1 control unit containing 1 SIEMENS® programmable logic controller and 1 touch-screen for monitoring and controlling the system



Operating mode

- Automatic operation: Automatic degassing and product tank changeover
- H²O water pushing: Pushes beer at the end of the transfer
- Blending of tanks A and B: Beer mix
- CIP: Cleaning the entire bunging device
- Manual operation: Control of the unit via the touch panel (operator code)



S E R V

Options

- Bunging device with double-seated check valves to clean bunging devices A or B independently
- Filling function with volume meter and/or tank level sensor interface
- Other grades of manufacturing materials
- Made-to-measure equipment (3-body bunging devices, etc.)
- Optional liquid relief valves (if outside Europe)

Warranty

12 months as from the date of dispatch (except for special conditions)

Conformity

- Compliant with PED 2014/68/EU and Regulation (EC) 2006/42
- Elastomer seals compliant with FDA CFR 21.177.2600 and Regulation (EC) 1935/2004

INOX

Non-contractual document and visuals, subject to change without notice.

Only the commercial offer and the technical manual supplied with the equipment may be used for technical and legal purposes.