

REVOLUTIONARY KEG TAPPING SOLUTION TALOS KEG

Talos



TALOS KEG FILLING OPTION 1: MANUAL FILLING SHELF

**LIGHT AND DURABLE
REDUCE INVESTMENT**

TARGET CUSTOMERS :

End user (from 20L to 3L/5L)
Micro breweries (from fermentation to talos keg)

FEATURES:

Simple manual filling. A hole is in the middle of the filling shelf then launch the keg upside down, and the filling coupler connect to the talos keg for manual filling.

Note: the temperature of beer should not exceed 41 F°.



TALOS KEG FILLING OPTION 2: SMALL FILLING FACILITY

**HIGHLY FLEXIBLE
EFFICIENT
COST EFFECTIVE**

TARGET CUSTOMERS :

Micro breweries

FEATURES:

Double station, can be filled in small batch. Launch manually, press the button to start filling. Net weight before filling, weight monitoring during filling. First, the pressure is prepared in the keg, then start filling, the gas slowly released, measure by recirculation. after finish filling, keg will be automatically closed and manually unloaded.



TALOS KEG FILLING OPTION 3: LARGE FILLING FACILITY

**AUTOMATED CLEANING
FILLING IN SAME FACILITY**

TARGET CUSTOMERS :

Big breweries.

FEATURES:

Automated assembly line circulation filling. Automated assembly line rolling filling. The efficiency is faster than upon. Also can work with the production line of the brewery for automatic filling. Automated cleaning, filling in same facility.

