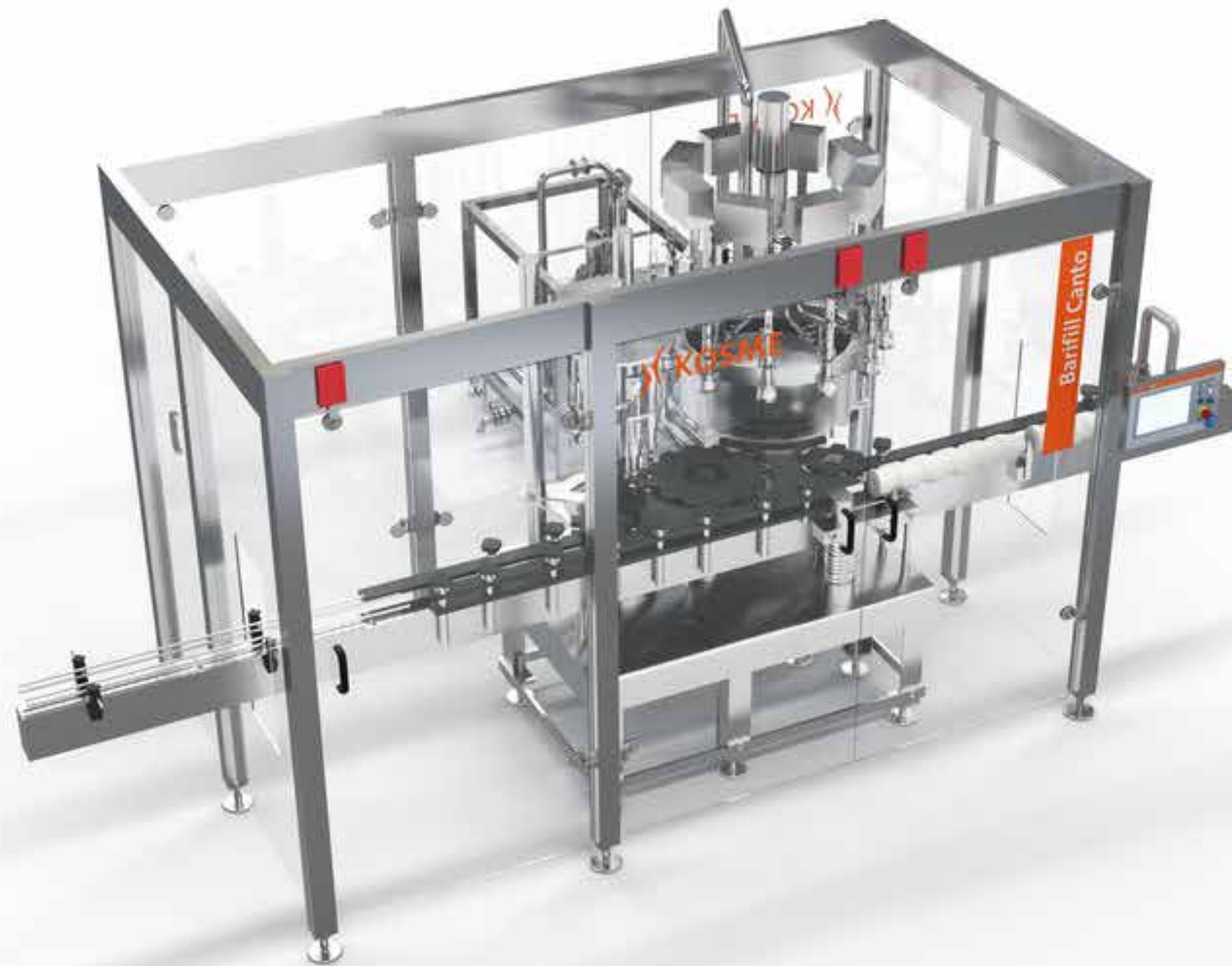
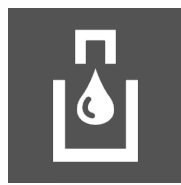


Barifill Canto

Multipurpose filler for
glass bottles and cans





One filler for glass bottles and cans

For the first time, KOSME presents a multipurpose filler that handles both glass bottles and cans – the Barifill Canto. This is not just an innovation for KOSME itself, but for the whole KRONES Group. The heart of the machine is its innovative filling valve, which combines the best features of existing Modulfill series filling systems from KRONES. The Barifill Canto offers smaller craft breweries and wineries the greatest possible flexibility in container choice – glass bottles, cans, or both – without requiring them to invest in two different filling machines.

At a glance

- Combined filling valve for glass bottles and cans
 - Cans: for beer, CSDs, and sparkling wines (0.15 to 0.66 litres)
 - Glass bottles: for Bordeaux or Burgundy wine bottles (0.20 to 1.5 litres) or long-neck beer bottles (0.25 to 0.75 litres), also suitable for CSDs
- Integrated capper and seamer





Combined filling valve

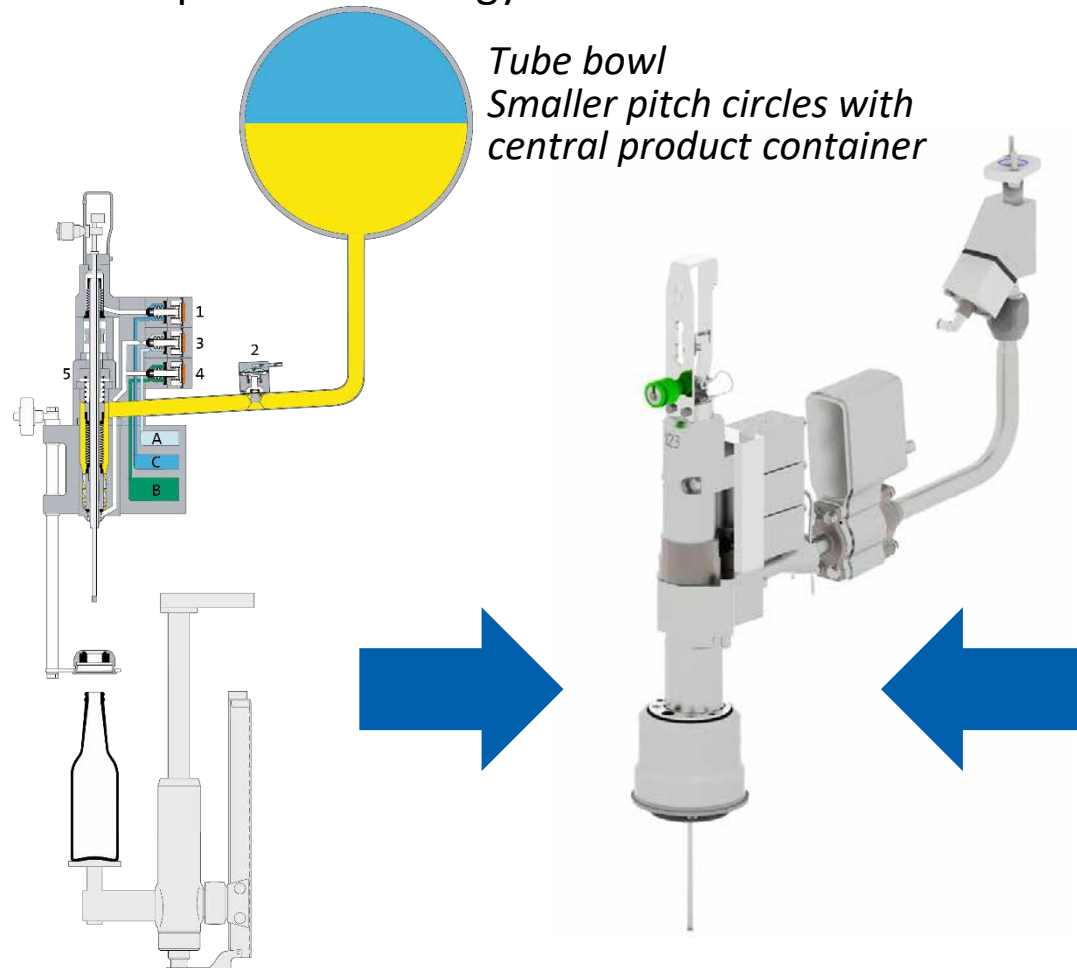
The new filling valve combines the best features of existing Modulfill series filling systems:

– For glass bottles:

Level filling system with a probe technology

- Basic position*
1. Control cylinder liquid valve
 2. Switching valve fast/slow
 3. Pressurising and return gas valve
 4. Snift valve
 5. Vacuum- and CIP return valve

- A Snifting channel
 B Vacuum channel
 C Pressurisation channel

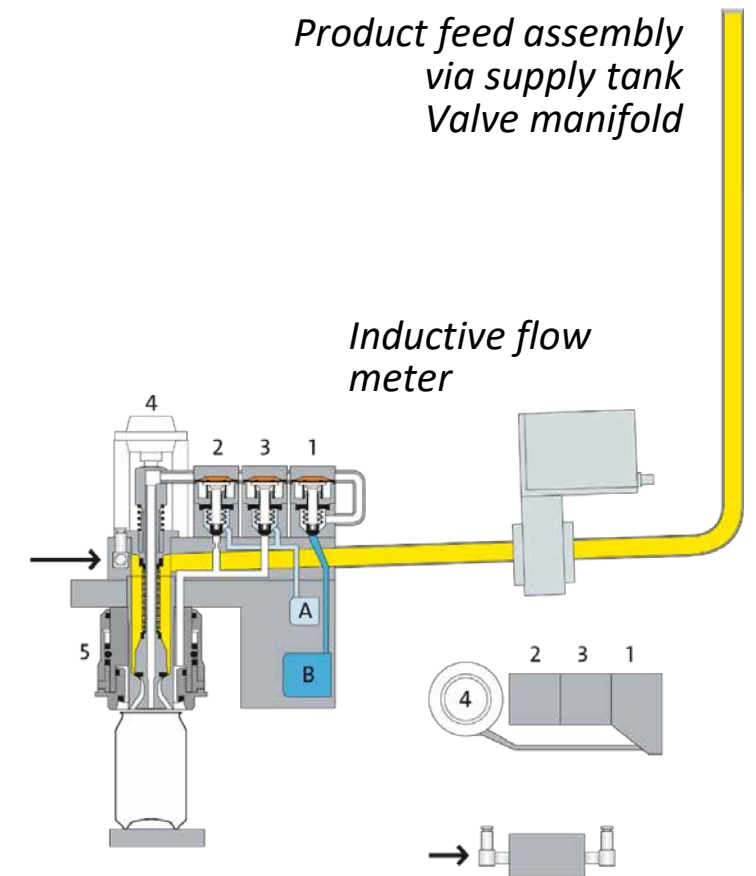


– For cans:

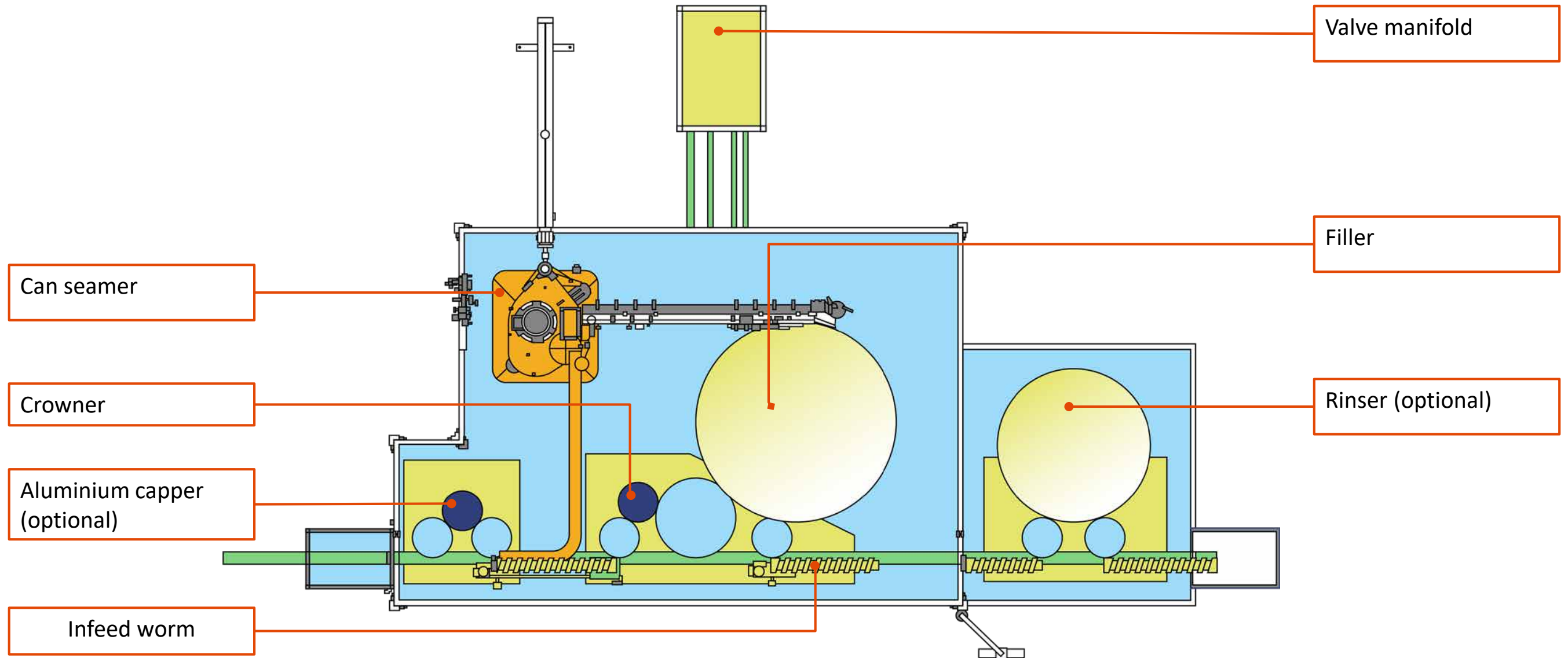
Volumetric filling system with an inductive flow meter

- Basic position*
1. Pressurising and return gas valve
 2. Valve for snifting the can headroom
 3. Flushing and CIP return valve
 4. Control cylinder for liquid valve
 5. Centring bell pressed on

- A Snifting channel
 B Vacuum channel



Layout





Container details

Cans

- For Beer, CSDs, and sparkling wines
- Can types: 202/211
- 0.15 to 0.66 litres
- Filling temperatures: 2 °C to 16 °C



Glass bottles

Wine

- Bordeaux or Burgundy bottles
- 0.2 to 1.5 litres
- Filling temperatures: 2 °C to 16 °C




Beer

- Long-neck bottles
- 0.25 to 0.75 litres
- Filling temperatures: 2 °C to 16 °C
- Also suitable for CSD products




Examples Smallest configuration



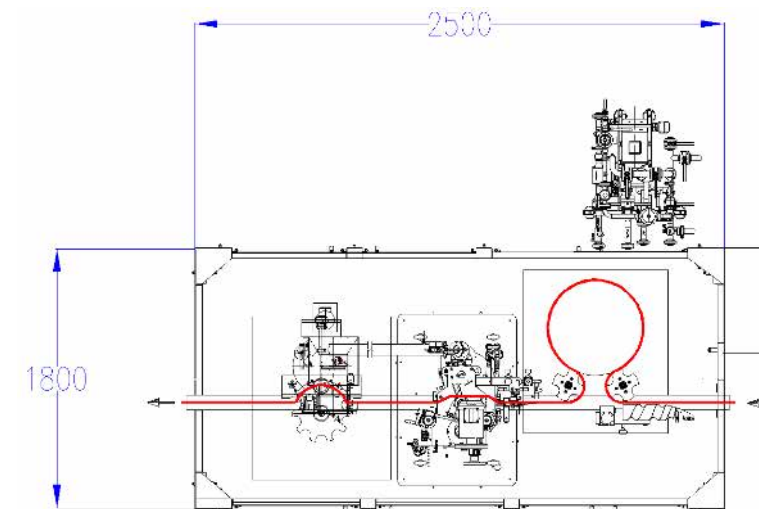
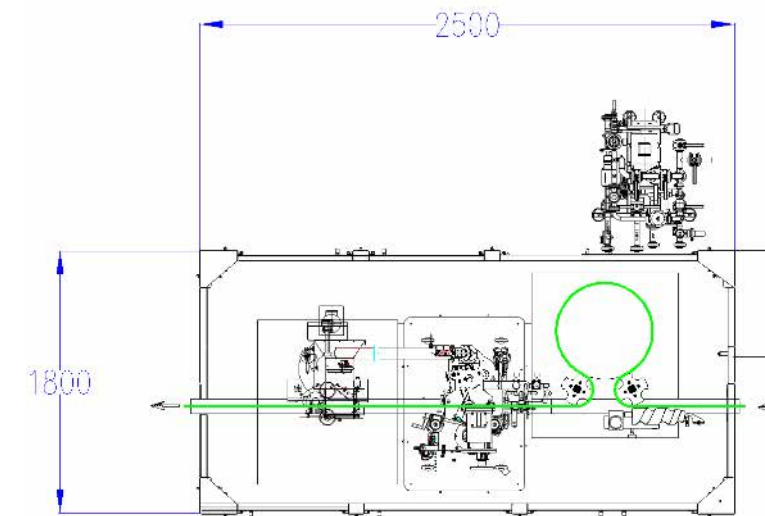
	0.33-litre can	0.75-litre glass bottle
Still wine*	2,500 cph	1,200 bph
Sparkling wine**	2,500 cph	800 bph

* 20 °C, CO₂: 1.5 g/l, sugar: 20 g/l

** 0 to 4 °C, CO₂: 9 g/l, sugar: 20 g/l

	0.33-litre can	0.33-litre glass bottle
Beer/CSD***	2,500 cph	2,500 bph


*** 5 °C, CO₂: 5.6 g/l



Examples


Maximum configuration



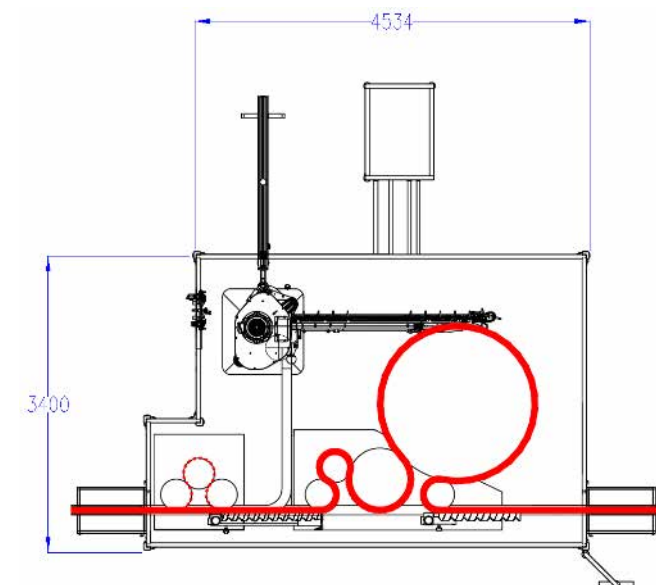
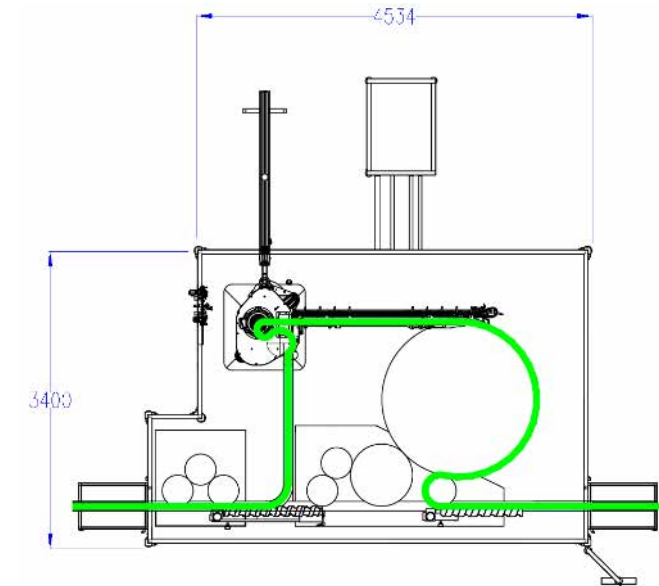
	0.33-litre can	0.75-litre glass bottle
Still wine*	14,500 cph	9,500 bph
Sparkling wine**	7,900 cph	6,300 bph

* 20 °C, CO₂: 1.5 g/l, sugar: 20 g/l

** 0 to 4 °C, CO₂: 9 g/l, sugar: 20 g/l

	0.33-litre can	0.33-litre glass bottle
Beer/CSD***	16,000 cph	16,000 bph

*** 5 °C, CO₂: 5.6 g/l





Cappers for glass bottles

- Equipped with one capping turret in standard execution
- Modular design: additional capping turrets can easily be integrated to handle different cap types
 - Crowns
 - Aluminium screw caps
 - Corks
- Hygienic design: cappers made entirely of AISI 304 stainless steel

Crowns



Aluminium screw caps



Corks





Seamers for cans

Two types

- Two-head seamer from an OEM partner for up to 6,000 cph
- Four-head seamer from KRONES Moduleseam for up to 16,000 cph

Benefits

- Simple operation and fast changeovers: one central touch panel
- Reliable cleaning and longevity: all parts that come into contact with the product made of stainless steel
- Reduced maintenance requirements: integrated closed-loop oil lubrication system





Benefits to you

Fast changeovers

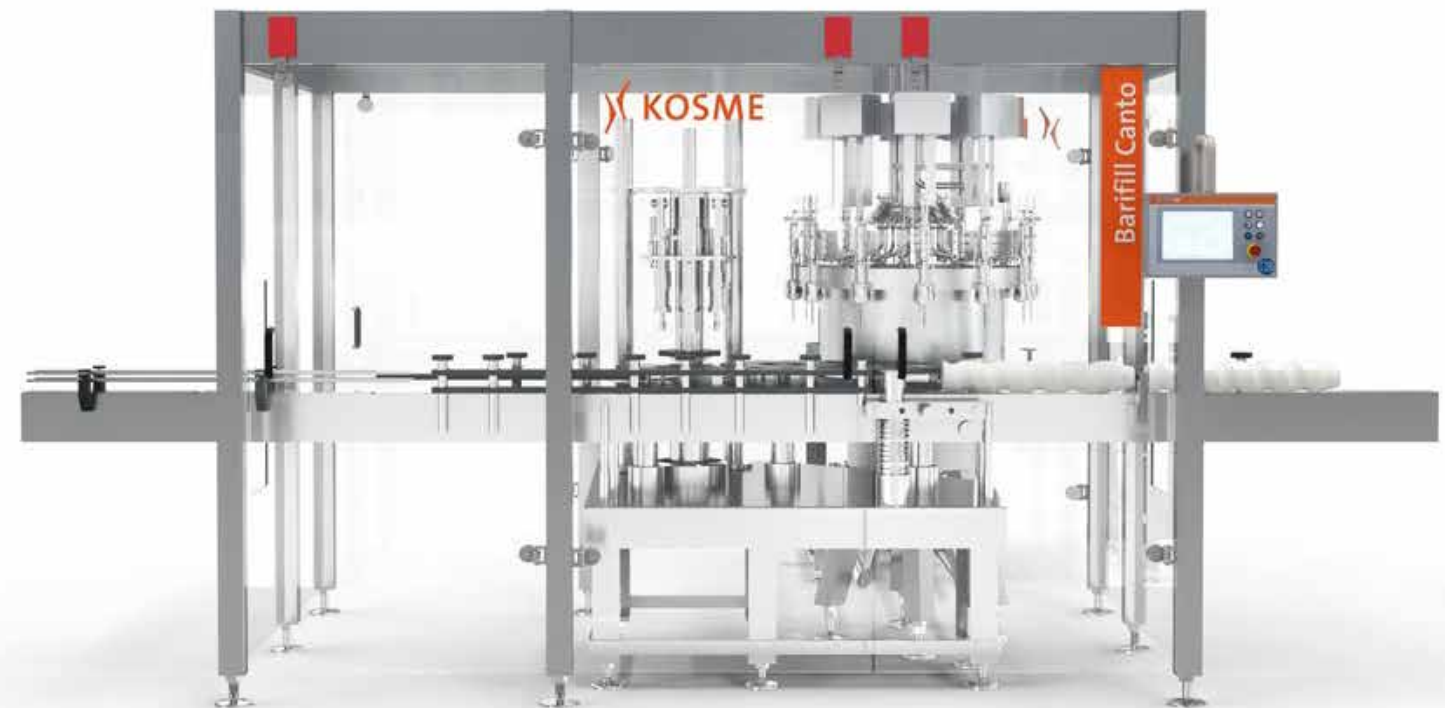
The new valve can be automatically adjusted to a new fill level or volume when switching between cans and bottles or different container sizes.

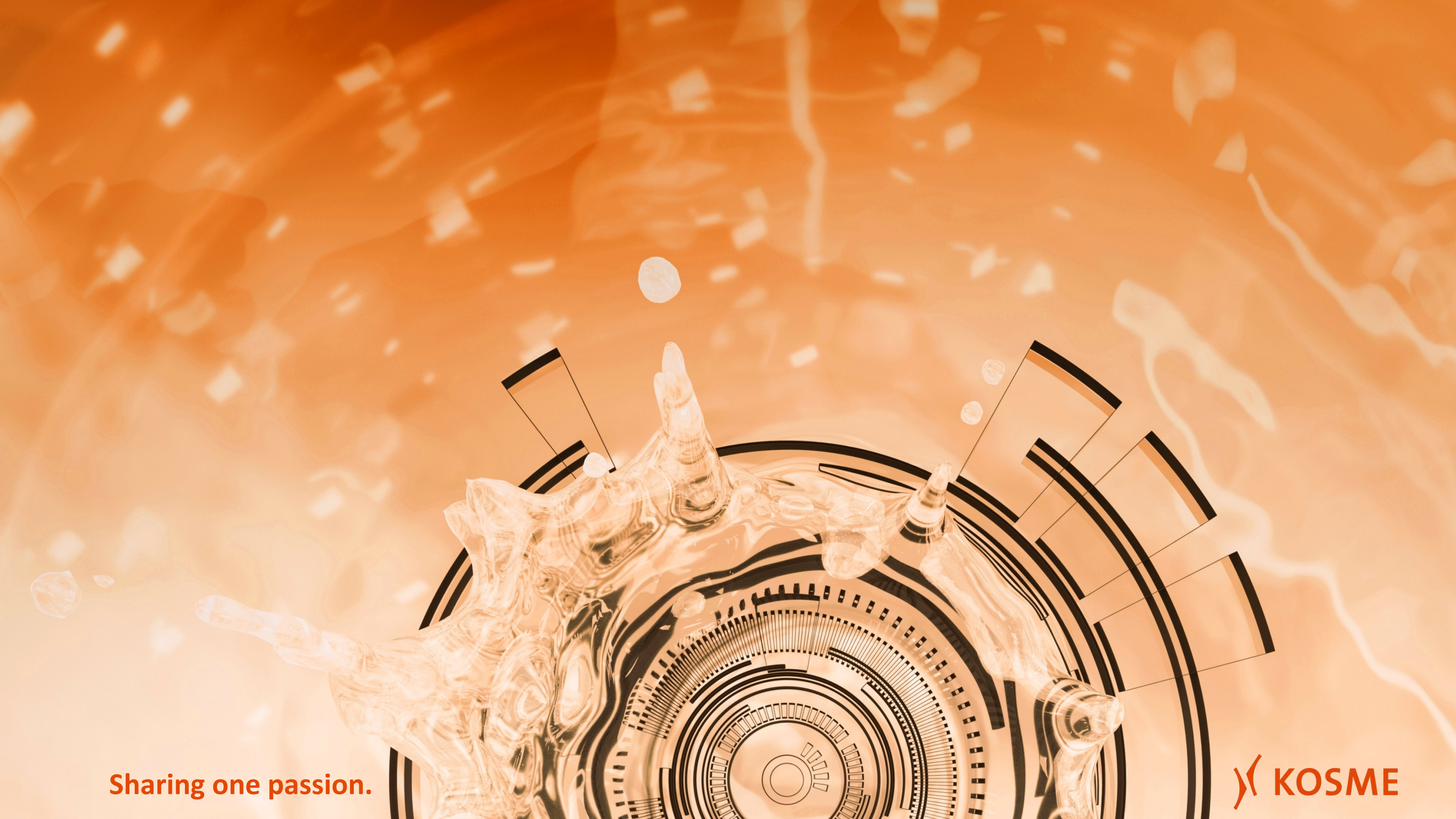
Central operator panel

All of the component parts are controlled from a central panel, reducing operator intervention to a minimum.

Hygienic design

All parts that come into contact with the product are made of stainless steel, enabling reliable cleaning and ensuring their longevity. In addition, sloped surfaces below the filler and crowner/seamer allow liquids to run off quickly and cleanly.





Sharing one passion.

 KOSME