

HAFFMANS KEG MONITOR 2.0

GROLSCH BREWERY, THE NETHERLANDS

CASE STUDY

MEASURING WHERE IT MATTERS



Underperformance visible in PC software

FAST FACTS

Customer

Koninklijke Grolsch N.V.
 Founded in 1615
 Part of Asahi Europe Ltd. Since 2016

Location

Enschede, the Netherlands

Equipment supplied

Keg Monitor 2.0 to monitor 10 keg filling lines



Domingo Jans,
 Packaging Specialist
 at Grolsch

Grolsch can be found in more than 160 countries and is well-known for its distinctive green flip top bottles. While this signature package is part of what makes Grolsch unique and popular, keg beer is also a major factor in Grolsch's success. Every keg that leaves the brewery in Enschede, the Netherlands must contain beer that meets Grolsch's high quality standards. To accomplish this, Grolsch monitors and validates its 10 keg filling lines with the Haffmans Keg Monitor 2.0.

Recognizing deviations immediately

During the keg cleaning and filling process, maximum security is required with minimum energy and media usage. This can only be achieved if the entire process is regularly monitored and controlled. The Haffmans Keg Monitor is worldwide a proven tool for this application.

The Keg Monitor is a mobile stand-alone system that is placed on the keg line to be checked. It then travels through the keg cleaning system along with the standard kegs. It goes to the relevant cleaning or filling head where the parameters for caustic and acid cleaning, and steam sterilization are recorded once per second. All of this is stored where it matters – in the keg itself.

The Keg Monitor measures the time, temperature of the incoming and out flowing cleaning fluids, the keg's wall temperature and the keg's pressure. In addition, the keg's position during the cleaning process is registered.

"We bought the Keg Monitor from Pentair Haffmans to monitor the keg cleaning process and to validate the performance of our keg filling

lines," said Grolsch packaging expert Domingo Jans. "The Keg Monitor's software allows us to instantly see any deviation in the process and then we can counteract it accordingly."

Very easy to use

Jans confirms that the Keg Monitor, type KEG 2.0, is intuitive to handle. "The Keg Monitor is very easy to use," he said. "After a brief induction and one-off training it is possible to fully use the system."

After the Keg Monitor completes a cycle the operator only needs to put the handy onto the keg and the data is wirelessly transferred. Subsequently, the handy is placed on the dock and the stored data can be directly printed or uploaded to a PC. "We collect the data in a SharePoint environment and anyone who has access and the software on their laptop can see the data and charts," Jans said. "In case of questions, we also have the option to discuss the measurements with the specialists at Pentair Haffmans, and thus improve our processes further."

Noticeable cost savings

In addition to the security that the Grolsch brewery has knowing that its keg filling and cleaning processes are validated, valuable information for potential optimization is analyzed. "With the Keg Monitor we established that we could reliably safeguard the whole production day with just one caustic batch instead of regenerating the caustic several times per day as we did in the past," Jans said. "This reduces the caustic and energy consumption significantly of course – and literally saves money in the end."

HAFFMANS BV

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