COMMANDO®



CASK AND KEG CLEANING AND FILLING SYSTEMS

THE STORY SO FAR...

Cask Force is a wholly owned subsidiary of Hugh Crane (Cleaning Equipment) Ltd. We have been manufacturing specialist cleaning equipment systems across a range of industries for over thirty years.

Cask Force was launched in 2010 to supply demand from the brewery sector with the original 300 series model, the range has evolved over the years with the development of the K-series dual cask and keg washers and now the KEG2000 models.

With over one hundred systems sold in the UK, US and Europe we are now one of the leading manufacturers in this sector.

All of the machines are designed and built to order in our manufacturing facility in Norfolk, during this time we have worked alongside a number of local breweries who have been instrumental in the evolution of our range.

What makes Cask Force the cleaning system of choice?

- Simple to Operate and Maintain
 Casks/kegs are placed once,
 - Casks/kegs are placed once, without the need of additional lifting
- Saves Time Fully automated washing process
- Saves Water Recycled water from the process is cleverly reused minimising usage costs and the environmental impact.
- Reduced Problems Eradicates the expensive issue of contaminated casks/kegs

- Reduces Bottlenecks
 - Quickly restores the supply of clean units to circulation



Simple, thorough, time-saving and cost effective, the Cask Force Range has an unrivaled range of features:

- A simple to operate cask washing system
- Control Panel with Status LED's
- Powerful initial rinse to casks/kegs
- Hot caustic wash
- Thorough final rinse with steam sterilisation as an option
- Washes 18 gallons (Kilderkin), 9 gallon (Firkins), pins and kegs
- **Electric or Steam Heated**
- Stainless steel base frame and tilting bed
- Stainless steel precision spray heads
- Water heater and dry run protector
- Two holding tanks with level control.





RECOMMENDED BY BREWERIES EVERYWHERE

























































CASE STUDIES:

Bradfield Brewery Ltd

Watt House Farm, High Bradfield, Sheffield

Situated on the edge of the Peak District in the picturesque hillside village of High Bradfield, Bradfield Brewery was started in 2004 by Richard Gill and his Father, John, on their farm after years of enthusiastic home brewing.

The brewery based on a dairy farm has grown from a start-up 10 barrel plant to the current 40 barrel plant producing approximately 3000 casks of ale a week, which is rapidly taking over the farm! This has resulted in sales to almost all parts of the UK with a seven strong van fleet regularly delivering to hundreds of pubs.

The brewery has some fantastic USPs such as using its own borehole water and the setting in the Peak District is the perfect backdrop to a successful small brewery.

When asked why he went for two 400 series machines Richard said:

"I wanted to future proof the brewery but at the same time I didn't want to commit to an expensive automated fixed system and wanted the benefits of two machines with regard to:

- Performance, the combined capacity of the two machines will keep up with our needs.
- **Reliability,** if one machine does go down I'll have the other.
- Flexibility, if for any reason our expansion plans didn't work out we could sell one or on the other hand hopefully moving to bigger premises means the cask washers will easily move with us.
- Available room, compared to some other machines the Cask Force seemed a compact streamlined machine that would fit nicely into our existing washroom adjacent to our racking area."



Richard showed me the old washer and explained "Before the installation of the two steam heated 400 series Cask Force machines the brewery was using a very labour intensive three stage system with nozzles on each and the operator transferring the casks from one stage to the next, a total of four movements per cask.

This has now been reduced to two, on the Cask Force and off the Cask Force. This means a significant labour saving which I can focus our existing labour on other growing laborious tasks such as bottling and deliveries. The 50% reduction in water usage will also contribute significantly to resource efficiency."



Thanks to Richard and Paul, the head brewer, for the opportunity to promote our products in their brewerys.

Please visit their website at: www.bradfieldbrewery.co.uk



Brewlab

Sunderland

Brewlab are a leading provider of training and analysis services for the international brewing industry and are based in purpose built premises, in Sunderland on the banks of the river Wear. They have been providing high quality training to the industry for over 15 years. Brewlab's courses are focused on providing the optimum blend of up to date practical and theoretical skills with sections of training taking place in regional craft breweries where students gain real hands on experience. They also have their own modern 3.5 barrel brewery with a 100 litre trial kit and their own kegging and bottling facilities.



The 200K Electric model will clean up to 28 casks per hour and is electrically heated. Power is supplied though a 16amp 3 phase supply although the steam version can be powered by a single 13amp supply. As well as washing casks the K-Series washes kegs without the need to remove the spears and we believe it to be the only machine on the market to effectively wash both casks and kegs.

The cleaning process is simple and clients have seen massive savings in manual labour and time taken to thoroughly clean returned casks.

The machines also provide other financial benefits. They save water, as the recycled water from the cleaning process is cleverly reused minimising usage costs and the environmental impact. It also eradicates the expensive issue



of contaminated casks potentially spoiling batches. This improves the customer experience knowing that every cask dispatched is going to arrive with the client in first class condition. Another benefit has been the ability to reduce "Bottlenecks" in the brewery as it quickly restores the supply of clean casks and kegs back into circulation.

Arthur Bryant from Brewlab commented:

"We are always looking at products that are state of the art and improve the efficiency within the brewery. The Cask Force machine ticks all of our boxes. The quality of the automated PLC wash program allows the user to "Fire and Forget" meaning other tasks can be undertaken whilst the washer is completing the cleaning cycle."

Keith Trenton from Cask Force commented:

"Brewlab are a very well respected organisation and the opportunity to have one of our models in their training facility underlines our current status in the market. Having designed the first machine over 10 years ago from a conversation with a local brewer we have made enormous gains with around 15% of market penetration in the UK alone."



Our standard Cask Force range are proven to be durable, reliable, simple to operate and will wash the full range of casks – kilderkins; firkins and pins.

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Model	Cask Washer 100 SERIES	- m × i
Casks per hour	18	
Heating (kW)	Electric 9	
Power requirement	16A 3 Phase	
Air requirement	5-10 bar 4.5CFM	
Water requirement	50L/min	
Water consumption	30L per cask	
Tank capacity	45L	CASKFORCE
Dimensions LxWxH (mm)	610 x 820 x 1740	

Model	Cask Washer 200 SERIES
Casks/Kegs per hour	34 (28 when steam sterilising)
Heating (kW)	Electric 9 (200E) Steam (200S)
Power requirement	16A 3 Phase (200E) 16A 3 Phase or 13A Single (200S)
Air requirement	5-10 bar 4.5CFM
Water requirement	80L/min
Water consumption	16L per cask
Tank capacity	45L
Steam Requirements	1-3 bar @ 30-40 kg/hr
Dimensions LxWxH (mm)	1350 x 770 x 1695
*200E = Electric heated. 200	DS = Steam heated.
	CINTORT



Model	Cask Washer 300 SERIES
Casks/Kegs per hour	51 (42 when steam sterilising)
Heating (kW)	Electric 12 (300E) Steam (300S)
Power requirement	32A 3 Phase (300E) 16A 3 Phase or 13A Single (300S)
Air requirement	5-10 bar 4.5CFM
Water requirement	120L/min
Water consumption	16L per cask
Tank capacity	65L
Steam Requirements	1-3 bar @ 30-40 kg/hr
Dimensions LxWxH (mm)	2170 x 770 x 1695
*300E = Electric heated. 300S = Steam heated.	
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Model	Cask Washer 400 SERIES
Casks/Kegs per hour	68 (56 when steam sterilising)
Heating (kW)	Electric 12 (400E) Steam (400S)
Power requirement	32A 3 Phase (400E) 16A 3 Phase or 13A Single (400S)
Air requirement	5-10 bar 4.5CFM
Water requirement	160L/min
Water consumption	16L per cask
Tank capacity	95L
Steam Requirements	1-3 bar @ 30-40 kg/hr
Dimensions LxWxH (mm)	2410 x 865 x 1705
*400E = Electric heated. 400	S = Steam heated.
	ON TOO



As well as casks, the K-Series washes kegs without the need to remove the spears - it is believed to be the only machine on the market to effectively wash both casks and kegs.

Model	Cask Washer 200K SERIES
Casks/Kegs per hour	28
Heating (kW)	Electric 9 (200KE) Steam (200KS)
Power requirement	16A 3 Phase (200KE) 16A 3 Phase or 13A Single (200KS)
Air requirement	5-10 bar 14.5CFM
Water requirement	80L/min
Water consumption	15L per cask/keg
Tank capacity	45L
Steam Requirements	Max.80°C 1-3 bar @ 30-40 kg/hr (200KS)
Dimensions LxWxH (mm)	1350 x 770 (+500 when keg bed raised) x 1695
*200KE = Electric heated. 20	00KS = Steam heated.



Model	Cask Washer 300K SERIES
Model	Cask Washer SOOK SERVERS
Casks/Kegs per hour	42
Heating (kW)	Electric 12 (300KE) Steam (300KS)
Power requirement	32A 3 Phase (300KE) 16A 3 Phase or 13A Single (300KS)
Air requirement	5-10 bar 14.5CFM
Water requirement	120L/min
Water consumption	15L per cask/keg
Tank capacity	65L
Steam Requirements	Max.80°C 1-3 bar @ 30-40 kg/hr (300KS)
Dimensions LxWxH (mm)	2170 x 770 (+500 when keg bed raised) x 1695
*300KE = Electric heated. 30	00KS = Steam heated.

Model	Cask Washer 400K SERIES
Casks/Kegs per hour	56
Heating (kW)	Electric 12 (400KE) Steam (400KS)
Power requirement	32A 3 Phase (400KE) 16A 3 Phase or 13A Single (400KS)
Air requirement	5-10 bar 14.5CFM
Water requirement	160L/min
Water consumption	15L per cask/keg
Tank capacity	95L
Steam Requirements	Max. 80°C 1-3 bar @ 30-40 kg/hr 400KS)
Dimensions LxWxH (mm)	2410 x 865 (+500 when keg bed raised) x 1705
*400KE = Electric heated. 400KS = Steam heated.	



KEG2000 Series Automatic Keg Washing & Filling Systems

The KEG2000 range is Commando Cask Force's first development in the solely keg processing market, it retains all the best features of the current Cask Force models and applies them to the intricacies of keg design.

There are currently two models available the KEG2000 washer/filler and the KEG2000W washer only. The KEG2000 will wash and fill up to 28x30L kegs or 20x50L kegs an hour. The KEG2000W will wash up to 48 kegs an hour.

Key Features / Benefits

Stainless Steel Construction

Clear & Easy to Use Control Panel

Fully Automated Control Program

Keg Guides with Self-clamping and Sealing Capability

Automatic Chemical Dosing

Digital Temperature Control with Heat Hold Function

Hot Caustic & Acid Washes

CO, Purge & Pressurisation

Self CIP.

Easily Accessible Components

for Maintenance

Small Footprint

Fully Manoeuvrable



Model	KEG2000	KEG2000W
Kegs per hour	28x30L or 20x50L	48
Heating (kW)	2 x 9	2 x 9
Power requirement	32A; 415V; 3 phase + neutral	32A; 415V; 3 phase + neutral
Air requirement	14.5CFM; 8-10 bar	14.5CFM; 8-10 bar
Water requirement (L/min)	40	40
Water Consumption per keg	10L	10L
Tank Capacities	50L	50L
Dimensions LxWxH (mm)	1900 x 650 x 2180	1900 x 650 x 2180
Weight (Kgs)	400	400
Drainage Required	Yes	Yes



CHEMICALS

Designed for our Cask and Keg Cleaning Range

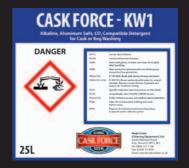
A great range of chemicals developed for breweries to be used for cleaning around the brewery. With over 30 years experience we have designed a range of cleaning chemicals to suit all applications at cost effective rates.

KEG WASH DETERGENT

Alkaline Aluminium safe, CO2 compatible detergent for cask or keg washing.

Pack size: 25L

Part Number: 03HC2952



KEG WASH DETERGENT

Acidic detergent for keg and cask washing.

Pack size: 25L

Part Number: 03HC2953



CC1 CHLORINATED CAUSTIC

Chlorinated caustic detergent sanitiser for cask washing at <45C Suitable for all water hardness.

Pack size: 25L





CC2 CHLORINATED CAUSTIC

Chlorinated caustic aluminium safe detergent sanitiser for cask washing <45C.

Pack size: 25L

Part Number: 03HC2955



CBC CASK & BREWERY CAUSTIC

Caustic EDTA detergent for cask washing, heavy duty & good for beerstone removal.

Pack size: 25L

Part Number: 03HC2956



PA5 PERACETIC ACID 5%

Active peracetic acid based disinfectant.

Pack size: 30kg



CHEMICALS

PA15 PERACETIC ACID 15%

Active peracetic acid based disinfectant. Pack size: 30kg

Part Number: 03HC2951



CBA CASK & BREWERY ACID

Phosphoric / Nitric acid based descaler. Low foaming CIP acid for scale / beerstone removal.

Pack size: 25L

Part Number: 03HC2957



CF1 CHLORINATED FOAM

Chlorinated caustic high foaming detergent for manual cleaning.

Pack size: 25L





AFI ACID FOAM

Phosphoric acid high foaming detergent for manual cleaning.

Pack size: 25L

Part Number: 03HC2959



HC1 HYPOCHLORITE

14% Sodium Hypochlorite.

Pack size: 25L

Part Number: 03HC2960



C32 CAUSTIC 32%

32% Formulated Caustic.

Pack size: 25L





RECOMMENDED BY BREWERIES EVERYWHERE

Telephone: 0800 157 7198

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Website: www.caskwasher.co.uk







