

Mixer

Fully automatic beverage processor

Specification

MIXER model C is designed for automatic production of carbonated water and carbonated beverages from water and syrup. It is suitable for production of all types of carbonated beverages, soft drinks, natural and flavoured mineral water. Also suitable for carbonated beverages with fruit content not exceeding 20%. CO₂ content range is from 2.5 to 9 g/ltr.

MIXER model CE/J in addition enables production of still and low carbonated beverages and still beverages under inert gas atmosphere, also suitable for ice-tea and energy drinks. CO₂ content range is from 0 to 9 g/ltr.

Features

- Fully automatic operation, does not require operator support
- High accuracy volumetric principle with minimum moving parts/maintenance
- Consistent beverage quality independent of filling line conditions
- Triple stage product deaeration provides stable product delivery to the filler enhancing filling machine performance
- Possibility to set 20 beverage recipes as standard
- Fully automatic procedures including vessels deaerating before production starts
- Electronic adjustment of mixing ratio, high accuracy of mixing
- Electronic control of carbonating, possibility to produce up to 20°C beverage temperature
- Booster pump for beverage transport to filler with automatic delivery pressure control
- Two types of automatic CIP procedure: rinse before product change and full CIP procedure including gas regulators inside pipework system, low consumption of cleaning solution
- Allen-Bradley control system, colour TFT display for comfort operating
- All stainless steel construction
- Easy to operate and maintain, minimum number of moving parts





Mixer

Fully automatic beverage processor

MIXERs are designed for base capacity: 4000 LPH, 8000 LPH, 12000 LPH, 18000 LPH, 24000 LPH, 36000 LPH.

Standard mixing ratio range is from 1:5 to 1:16 (for model x/4 from 1:5 to 1:50). Mixing ratio range is possible to adjust for individual customer requirements.

MIXER is ready to communicate (using digital signals) with water and syrup booster pump, with CIP unit and with filler, model CE also with pasteurizer. Number of signals is possible to improve.

Technical specification:

	MIX 40	MIX 80	MIX 120	MIX 180	MIX 240	MIX 360
Beverage output in 1000 LPH	4 – 5	8 – 10	12 – 15	18 – 22	24 – 30	36 – 45
Dimensions (a x b x h) in m	1.7 x 1.8 x 2.3	1.9 x 2.0 x 2.7	2.1 x 2.2 x 3.1	2.2 x 2.4 x 3.4	2.4 x 2.7 x 3.7	2.8 x 3.1 x 4.2
Power demand max.	10 kW	16 kW	20 kW	28 kW	35 kW	44 kW

Inlet media requirements:

Water	Syrup	CO ₂	Compressed air	Feeding
2.5 – 3.0 bar	0.7 – 1.5 bar	7 – 9 bar	5 – 8 bar	3 x 400 V, 50 Hz

Beverage parameters

Mixing ratio range – model standard	1:5 to 1:16
Mixing ratio range – model x/4	1:5 to 1:50
CO ₂ content range – model C	2.5 – 9 gPL
CO ₂ content range – model CE	0 – 9 gPL
O ₂ residue in final beverage (input max. 10 mgPL)	1 mgPL
Accuracy of volumetric mixing	± 0.025° Brix



Price on application

Prices exclude vat and delivery