

## Syrup room

### Blending and mixing syrup centre – model VARIO

#### Specification

The equipment is capable of blending and mixing liquid syrup components, like liquid sugar, glucose, additional sweeteners, water and other syrup components, as well as blending and mixing still fruit containing beverages. Product after blending is automatically delivered to the place of consumption under adjustable desired conditions.

The equipment is designed as ejector mixer of liquids with viscosity not exceeding 500 cP, consist of two free pressure tanks with separate pipework joining common flow distributing plate. Each tank is fitted with gentle mixing jet and ejector, variable speed centrifugal pump, as well as independent CIP pipework.



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#### Features

- Very high syrups and beverages quality, smooth and gentle sort of delivery to the consuming technology
- No need of operator except for changeover on flowplate and choosing procedures on operators panel
- Easy to operate and change of fully automatic procedures
- Continuous measuring of level height including volume calculations
- Intensive ejector agitating, automatic agitating speed control according to tank level high
- Delivery of product to the technology using variable speed driven pump according to desired discharge pressure, choice of automatic agitating for sedimenting products
- Fully automatic CIP procedure, low volume of cleaning agent required
- Consequent CIP procedure on one tank when second tank is being used in production
- Allen-Bradley PLC control system with 3" operators panel – easy to operate
- Communication prepared for up to six other equipment as standard (mixer, filler, pasteurizer, other tanks) and CIP unit
- Easy to maintain, minimum of moving parts, no propeller agitators
- Optional function of purge of delivery pipe during quit mode by low pressure of CO<sub>2</sub> available on request
- Ideal to work together with syrup components preparation and dosing centre model doser VARIO

#### Technical specification:

Mixing tanks volume in m <sup>3</sup>	2 x 2	2 x 4	2 x 10	2 x 12	2 x 20	2 x 22
Capacity in 1000 LPH of product	2	4	10	12	20	22
Dimensions max. (a x b x h)	1.5 x 2.8 x 2.7	1.8 x 3.6 x 3.2	2.4 x 4.6 x 4.0	2.4 x 4.6 x 4.4	2.7 x 5.4 x 5.3	2.7 x 5.4 x 5.5
Power demand in kW	7	10	12	12	17	17

#### Price on application

Prices exclude vat and delivery