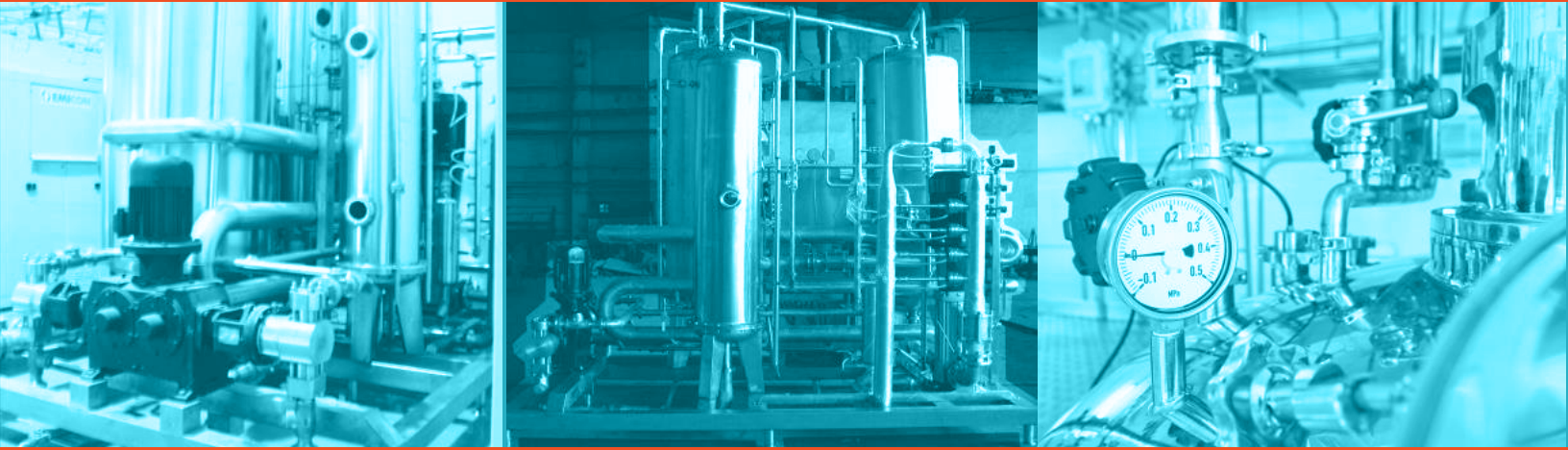




BEVERAGE BLENDING & CARBONATION SYSTEM



Our automatic beverage blending and carbonation system is designed for the production of carbonated and non-carbonated beverages. The 3 in 1 skid-mounted space-saving unit allows to deaerate, blend and carbonate various soft-drinks with the utmost precision and consistency at outputs from 3000 to up to 80000 liters per hour.



FEATURES

- Carbonation performance of up to +22°C (+72°F) with 5 v/v CO₂ enables a broad range of products
- >95% total CO₂ efficiency
- 3 in 1 functionality: deaeration, blending and carbonation
- Variable automatically adjustable outputs from 30 to 100% with consistent accuracy of blending and carbonation
- High-precision in-line dosing of syrup and CO₂ to reduce the use of expensive raw material
- All the processes are automated
- No syrup loss during a product change-over
- Quick and comfortable product changeover through automatic recipe change
- Maintenance-friendly positioning of the pumps and key components
- Very compact design to save space
- User-friendly and intuitive 21,5-inch HMI panel



Allen-Bradley

by ROCKWELL AUTOMATION



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Palmer Beverage

SYSTEMS



DEAERATION

Deaeration is performed via a single-stage vacuum pump without the usage of CO₂ stripping. Water is fed to the vertical deaeration tank to ensure sufficient time of contact with vacuum to achieve less than 1 ppm of DO. The sealing water consumption is reduced to a minimum due to the water recuperation function in the vacuum pump.

DOSING & BLENDING

High precision mass flow meter ideally controls Brix% value. Multi-stage product homogenisation is performed by a centrifugal pump and SubCarb carbonator. Consistent level of Brix% values are ensured despite of variable or fluctuating outputs. The mixer's production output is automatically adjusted from 30 to 100 percent of the rated output. The syrup consumption can be reduced drastically by guaranteeing reliable production at the bottom limit of the Brix% range.



TRUTH IN *Canning* CHICAGO

CARBONATION

The patented beverage carbonation technology realized in the patented SubCarb carbonator provides CO₂ dissolution at the molecular level and at ambient temperatures. Micro bubbles ensure complete dissolution of the gas into the product. No porous disc, sinter candles, carbonation stones, nozzles, HP-mixers or injectors are used. High precision mass flow meter controls CO₂ value. Output regulating system provides consistent product flow rate, which benefits CO₂ precision. The total CO₂ efficiency (CO₂ Yield) of the beverage mixer exceeds 95%.

TECHNICAL DATA

- Standard flow rates, l/h 4000, 8000, 12000...80000
- Mixing ratio min-max: 1:3 - 1:9
- Carbonation level 0-12 g/l at max +22°C
- Accuracy of carbonation ±0,2 g/l
- Accuracy of Brix% ±0,2%
- Overall process stability Cpk>1.33
- All parts in contact with product are made of stainless steel AISI 316 (1.4401). Other parts are made of stainless steel AISI 304
- Pipe rooting system - DIN standard

OPTIONS

- In-Line Brix% measurement device
- In-Line CO₂ measurement device
- Flavour dosing module
- Double-stage vacuum deaeration
- Conductivity measuring device of water/product
- All stainless steel heat plate exchanger (cooler) to cool down products to +14-16°C before carbonation - upon request (depends on the output of the beverage blending and carbonation system)

Guarantee



CO₂



O₂



NO MICROBIOLOGIC

0.0

PRECISION FILL LEVELS WITHIN 2ML HIGH CO₂ RETENTION OXYGEN UNDER 100 PARTS / BILLION LOW OXYGEN PICK UP NO MICROBIOLOGIC INTRODUCTION ON TIME INSTALLATION