www.carbotech.co.uk

Carbo 1000 - up to 1000 litres per hour

Now with touchscreen technology!

Machine Description

The product is delivered directly from its holding tank to the carbonator inlet valve and pump receiver vessel - this contains a level management system.

Product is then pumped from the inlet receiver vessel via the carbonating pump, ensuring continuous pressure of product.

Product is then received in the carbonating manifold, which also contains a level management system.

The Co2 pressure within the manifold is controlled by a precision regulator.

During carbonation, deaeration is carried out, removing any unwanted air/oxygen in the product.

An over pressure pump is installed at the outlet of the machine to give extra control with difficult products when fobbing occurs during the filling process.

The over pressure pump can also be utilised for transferring cleaning solutions to assist with cleaning of process plant.

Machine Features

Pipework supplied in either 304 or 316 stainless steel. Skid Frame supplied in 304 stainless steel. State of the art touchscreen technology. Machine is designed to be user friendly with minimum maintenance. Open frame design to allow for easy cleaning and access to pumps and fittings. All product contact parts are manufactured in food quality materials. Low filling pressures. Low power consumptions.

Complete set of working instructions and certification supplied with the machine.







For use with products such as; Beer, Cider, Water, Wine, Soft drinks, Kombucha, and more!

ENVIROMENT FRIENDLY SPECIFICATIONS Lower filling pressures

Lower power consumption - more cost effective

Lower CO₂ pressures required result in

Less filling pressures required Less bottle fobbing

Fewer bottle explosions means:

Using CO₂ Efficiently = More Cost Effective & Greater Efficiency







