



## Machine Description

Product is delivered into the carbonator by a rotary vane pump.

Product is then introduced into the carbonating manifold, which contains a level management system.

The Co2 rich atmosphere enables the product to be carbonated. The Co2 pressure is controlled by a precision regulator and displayed on the front of the machine by a digital pressure gauge.

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

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

The carbonator can be switched into CIP mode to internally clean the machine through recirculation of cleaning products.



## Machine Features

Up to 200 litres per hour or 500 litres per hour respectively.

Enclosure manufactured in stainless steel.

All product contact parts are manufactured to a food grade standard.

Ideal test machine, suitable for R&D or for small batch production runs.

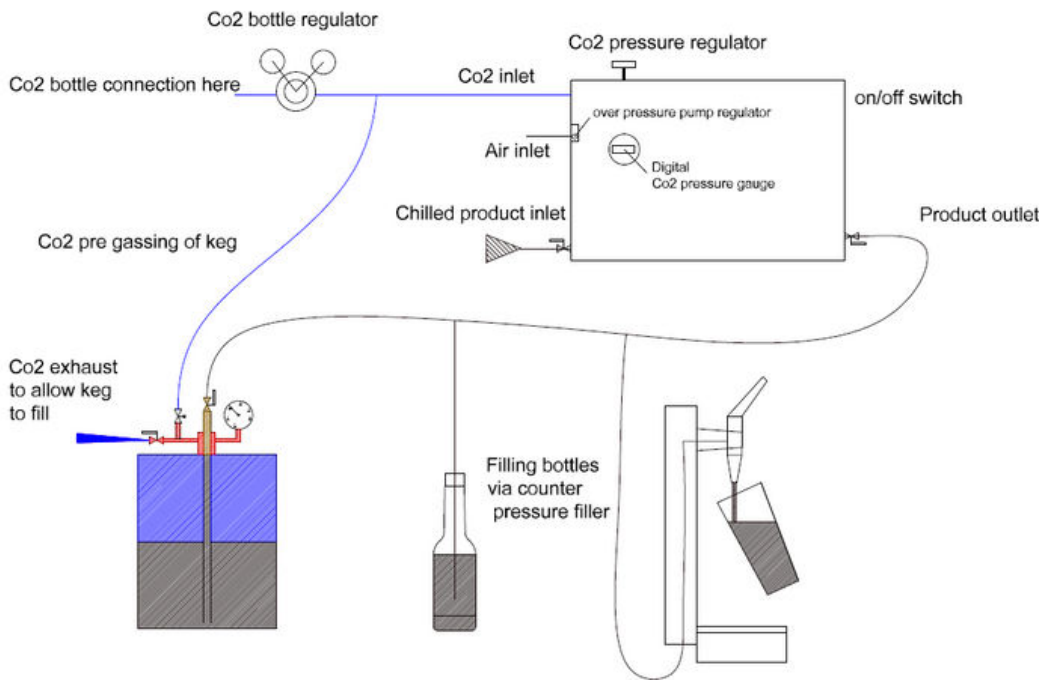
Wall mounted, integral or mobile mounted machine.

Suitable for Co2 or Nitrogen.

240v 50Hz single phase or 110v 60Hz single phase.

Compressed air required.

Instruction manual included.



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 CO<sub>2</sub> pressures required result in
  - Less filling pressures required
  - Less CO<sub>2</sub> wastage at snift
  - Less bottle fobbing
- Fewer bottle explosions means:
  - Less machine stoppages
  - Less product wastage
- Using CO<sub>2</sub> Efficiently = More Cost Effective & Greater Efficiency



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