



Now with touchscreen technology!

### Machine Description

Syrup product is delivered directly from its holding tank to its own stainless steel receiver vessel - this contains a level management system.

Water is delivered directly from its holding tank to its own stainless steel receiver vessel - this contains a level management system.

Syrup and water is then pumped via the progressive cavity pump system, ensuring gentle handling and continuous pressure of product. This is done via a selected ratio on the touchscreen.

Accurately mixed product is then received in the carbonating pressure vessel, which also contains a level management system.

Product temperature is closely monitored by the PLC which automatically changes Co2 pressures according to any temperature change giving continuity of Co2 in the final product.

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

Pressure vessel manufactured in 304 or 316 stainless steel, certified to current pressure vessel regulations.

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.

Product selections via touchscreen!

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



### ENVIRONMENT 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



Carbonation Techniques Ltd  
For all your bottling and packaging requirements

