

Description

The carbonating system has been designed for the exact control of the CO₂ content, especially in beer. The system consists of the following essential components:

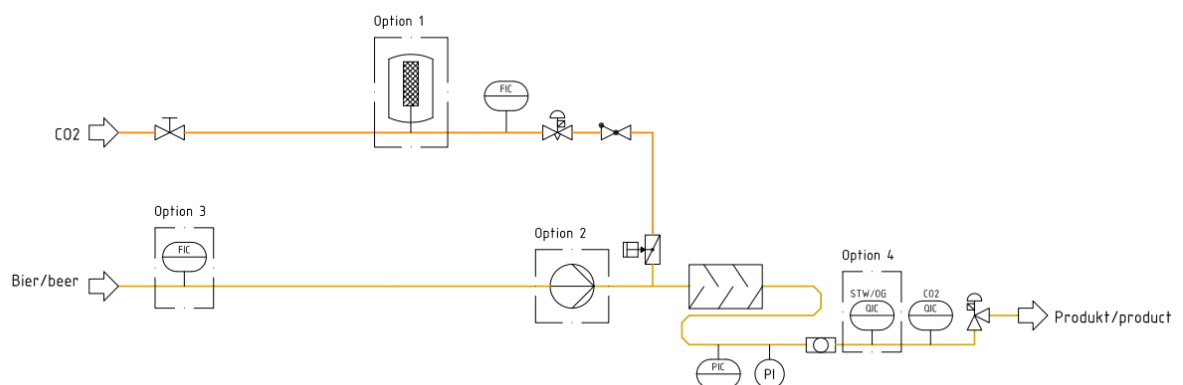
- Flow meter beer (option)
- Modulating valve (CO₂)
- Carbonating unit
- Analyzer (CO₂ / OG measurement) (option)
- Saturation pipe
- Control panel with operating interface
- Completely mounted on a base frame, cabled and tested

The CO₂ content required for the beverage is set in g/l on the operator's control and display unit. The CO₂ measurement reads out the actual CO₂ content. The digital control calculates the set points. The resulting flow rates will be controlled by high accurate modulating valves. The saturation pipe is designed to have fished the CO₂ bonding prior to reach the analyser.

Features

- Single stage carbonation to saturation value
- Measuring of CO₂ content in the product
- Direct CO₂ Control
- CO₂ dispersion with special carbonating unit
- Simple operation
- Completely mounted and tested
- Designed for foods, CIP-able

Scheme (Example)



The DICAR-B™ is available with the following options:

1. Sterile filter for CO₂
2. Booster pump
3. Subsidiary Ratio Control
4. Analyzer for OG

Materials	1.4301/EPDM other materials on request						
Dimensions	Qmax.	Length	Width	Height		Inst.Elt. Power	Weight max. ca.
	hl/h	mm	mm	mm	DN	kW*	Kg*
	75-150	1,600	600	2,000	50	< 1kW	600
	120-250	1,700	700	2,000	65	< 1kW	650
	180-360	1,800	800	2,000	80	< 1kW	700
	280-560	2,000	800	2,000	100	< 1kW	800
	440-880	2,500	1,200	2,000	125	< 1kW	900
600-1,250	3,000	1,400	2,000	150	< 1kW	1,100	
	* without options						
Pressure drop	app. 1.5 bar						
CO ₂ -Pressure	6 bar						
Control air	6 – 8 bar						
Carbonating	1...8 g/l or 0.4... 4 l/l resp. (other values on request)						
product temp. max.	10°C (other values on request)						

Example

