



## PREMIX FOR SOFT DRINKS



The BLENDTECH Premix monoblock device is a complete system for the preparation of carbonated soft drinks by mixing the syrup with deaerated water and then carbonating it. Two or more ingredients are mixed together in different proportions set by the operator, depending on the type of end result required.

The system has a solid construction and the highest quality components, which allows total control over the process and the end result, with the possibility of choosing between different degrees of carbonation.

The steps in the production process include:



- water deaeration, vacuum method,
- dosing and mixing of de-aerated water with a previously prepared mixture of syrup, aromas, vitamins, etc. At this stage, the drink reaches the degree of sugar concentration in the drink (°Bx) assumed by the recipe
- carbonation according to the beverage recipe,
- cooling (if necessary),
- transfer to the bottling phase.
- In addition, the presented Premix allows for the implementation of production procedures for a wide range of carbonated and non-carbonated beverages, e.g. still mineral waters, sparkling mineral waters, non-carbonated beverages.

#### Sample equipment

- Vacuum venting. The system includes a vent tank and a vacuum pump.
- Flavored syrup/process water mixing area secured with magnetic or mass flowmeters depending on configuration and associated feed pumps.
- Static mixer system outside flow meters.
- Carbonation group beyond CO2 injector and magnetic or mass flowmeter, depending on configuration.
- Carbonation Tank and Holding Zone: Beverage is sent to a stabilization/storage tank and kept under pressure.
- Filler & CIP interface beyond digital or BUS & NET signals.
- C.I.P.
- The premixes are built in a compact monoblock configuration and are all equipped with a PLC for selection of working recipes.
- On-line CO2 and Brix control on request.



		PREMIX 3000	PREMIX 6000	PREMIX 12000	PREMIX 20000	PREMIX 30000	PREMIX 40000	PREMIX 50000	PREMIX 60000
Portata Flowrate Débit Caudal	l/h	1.500 - 3.000	3.000 - 6.000	6.000 - 12.000	10.000 - 20.000	15.000 - 30.000	20.000 - 40.000	25.000 - 50.000	30.000 - 60.000
Rapporto Sciroppo - Acqua Syrup - Water Ratio Rapport Sirop - Eau Relación Jarabe - Agua / Syrup	w/v	1/4 + 1/5	1/4 + 1/5	1/4 + 1/5	1/4 + 1/5	1/4 + 1/5	1/4 + 1/5	1/4 + 1/5	1/4 + 1/5
Dosaggio max CO2 Max CO2 dosing Dosage max CO2 Dosificación máx CO2	g/l	10	10	10	10	10	10	10	10
Potenza installata Installed power Puissance installée Potencia instalada	kW	14,0	16,00	18,00	20,00	28,00	32,00	35,00	38,00
Consumo aria a 3 bar Air consumption at 3 bar Consommation air à 3 bars Consumo aire de 3 bar	Nl/h	2.000	2.000	2.000	2.000	2.000	2.000	2.000	2.000
Temperatura ingresso sciroppo Syrup inlet temperature Température entrée sirop Temperatura entrada jarabe	°C	25	25	25	25	25	25	25	25
Temperatura ingresso acqua Water inlet temperature Température entrée eau Temperatura entrada agua	°C	25	25	25	25	25	25	25	25
Temperatura carbonicazione Carbonation temperature Température carbonatation Temperatura carbonatación	°C	5	5	5	5	5	5	5	5
Consumo per raffreddamento Cooling consumption Consommation de refroidissement Consumo por enfriamiento	kcal/h	60.000	120.000	240.000	400.000	600.000	800.000	1.000.000	1.200.000
Temperatura glicole Glycol Temperature Température glycol Temperatura glicol	°C	1	1	1	1	1	1	1	1





GALLERY

