

Suitable for;

- Deaeration of water
- Proportionally mix and dilute "high brix drinks" with "deaerated water" to make final brix product
- Pasteurize fruit juices and still drinks
- Add CO₂ proportionally

for fully automatic production of carbonated beverages, energy drinks, flavoured drinks, fruit juices, malt beverages and carbonated water.

ЕКТАМ MAKINE SAN. VE TIC. A.S www.ektam.com **DEAERATION & BLENDING SECTION** Syrup+water mixing ratio : 1+1 to 1+5 Principal of operation : Water – Syrup proportioned by electronic flow control valves Proportioning accuracy : ±0,05 Brix Infeed water pressure : 2,5÷3 bar Infeed syrup pressure : 1÷1,5 bar > Operating range : 50÷100% of nominal capacity > No. of electronic flowmeters : 2 Endress+Hauser / Germany (for syrup, water/syrup mixture)

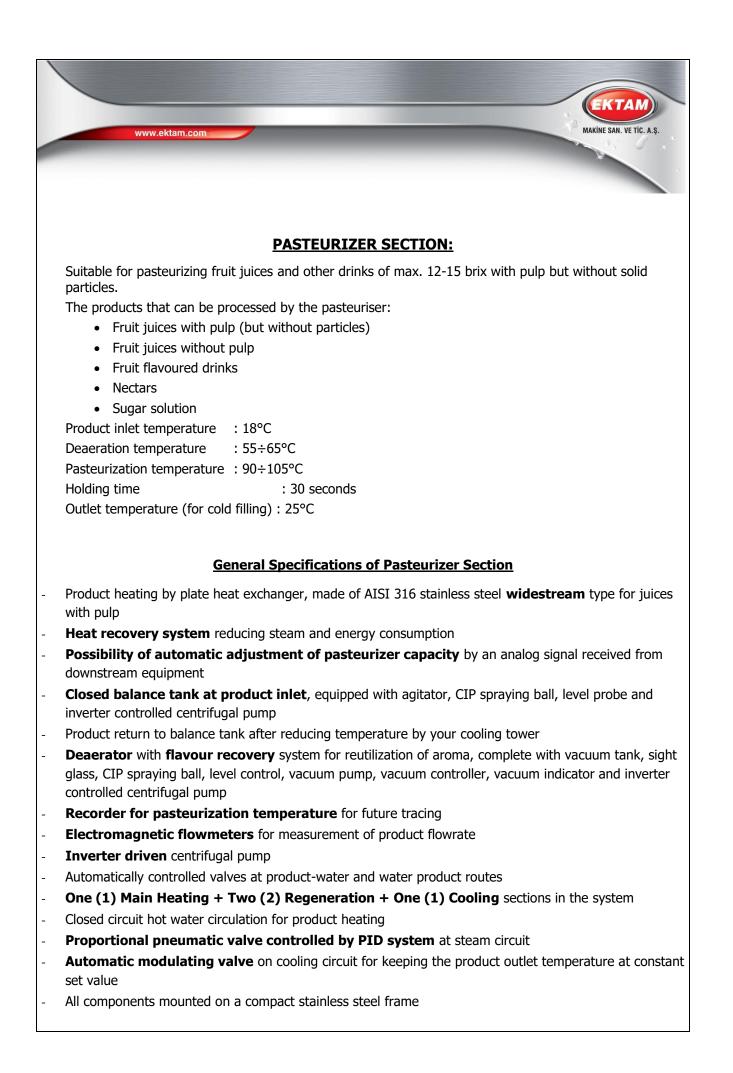
- No. of flow control valves : 2 Hygienic modulating valves with electronic positioner and membrane actuator (Make: Guth/Germany)
- > Number of pumps : 4 (Vacuum, water circulation, water boost, syrup)
 - : Busch / Siemens-Nash Elmo
- > Water pump : Packo/Belgium
- > Water circulation pump : Packo/Belgium
- > Syrup pump : Packo/Belgium

General Specifications of Mixing Section

- PLC controlled automation

> Vacuum pump

- Large color touch screen operating panel with diagnostic display of all defects, warnings and process flow
- Completely stainless steel construction
- **Double stage vacuum deaeration** of water for minimizing residual air in water to increase capability of absorbing gas
- Water cooled vacuum pump
- Vacuum indicator and electromechanical vacuum tracing system
- Electronic flowmeters at syrup and product lines
- Setting of mixing ratio easily by entering parameters on touch screen panel through electronic control valves
- **Absolutely precise water/syrup proportioning ratio** obtained by continuous electronic measuring and correction system controlled by PLC
- Best product quality and **almost constant brix**
- Continuous measurement of pressure and temperature by electronic instrumentation
- Suitable for combined CIP-system including syrup room, mixer and filler which guarantees the highest standards of bacteriological safety
- Electrical control panel made of stainless steel frame
- Full automation by **PLC**
- Commen Touch screen operator panel
- Fault finding messages on display panel
- Display of set and current product temperatures on screen
- All components including vacuum and product tanks mounted on a common frame





- Very **special carbonation nozzle** which provides higher carbonation effect
- Continuous measurement of pressure and temperature by electronic instrumentation
- Product tank with CO₂ gas pressure
- Automatic pressure regulation system with electronic valves in the product tank
- Safety relief valve and CIP spraying ball in the product tank
- Suitable for combined CIP-system including syrup room, carbonator and filler which guarantees the highest standards of bacteriological safety
- Electrical control panel made of stainless steel frame
- Full automation by PLC
- Common Touch screen operator panel
- Fault finding messages on display panel
- Display of set and current product temperatures on screen
- All components including vacuum and product tanks mounted on a common frame