

Inline Carboblender

Automatic Unit



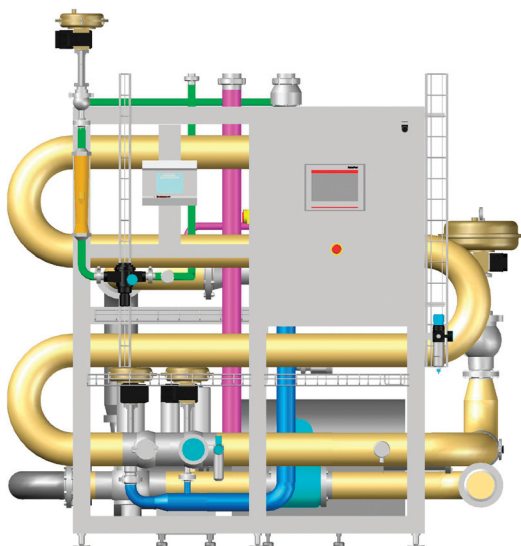
For precise beverage
blending and instant
carbonation

- Instant blending and CO₂ saturation
- Multiple valve control for precise blending
- Alcohol, Extract and CO₂ analyser controlled

Application

High Gravity Brewing is a standard procedure in modern brewing. Precise adjustment of the extract or alcohol concentration is performed directly after filtration rather than in the brewhouse. It allows increasing the final output with the existing brew capacity and gives high flexibility in brewing different types of beers.

Designed for fast and accurate dosage of deaerated water, Bucher Denwel provides a fully automated solution for continuous blending ensuring consistent product quality.



Principle

An inline Alcohol / Extract analyser continuously monitors standardized beer. Two parallel valves of different size control accurate dosing of deaerated water. Special software algorithm regulates both control valves simultaneously anticipating their required position: the coarse valve acts for the fine valve so that the latter never remains in any end position but can do fine tuning in its most efficient range. This results in very fast regulation and most precise adjustment in just one process step.

Two electromagnetic flow meters measure the volumes of high gravity beer and deaerated water. If the resulting ratio is not within expected range, the system sends a warning or stops. The beer pump reliably blends the two liquids and therefore no additional mixer is necessary. Pressure drop can be avoided and superior sanitary design maintained.

Technical data

Blending ratio:	up to 100%
Original Gravity:	Measuring range 0 to 20 °P, ±0,05 °P
Alcohol:	Measuring range 0 to 10 %vol, ±0,03 %vol
Carbonation:	up to 6 g/l, 3 V/V (P & T dependent)
Pressure:	operating 2 to 5 barg, 30 to 72 psig
Temperature:	operating 0 to 5 °C, 32 to 40 °F
CIP:	2 to 5 barg, 30 to 72 psig; max. 90 °C, 200 °F
Connection:	Tri-clamp; other connections upon request
Dimensions:	from Height 1,9m, 6,2'; Width 2,0m, 6,5'; Depth 0,6m, 2'
Weight:	from 250kg, 550 lb
Material:	Stainless Steel 304, EPDM, PSU, PP

Models:

DBC050A	DN 40	1½"	20 to 50 hl/h	9 to 22 gpm	18 to 42 bbls/h
DBC075A	DN 40	1½"	30 to 75 hl/h	14 to 33 gpm	26 to 63 bbls/h
DBC100A	DN 50	2"	40 to 100 hl/h	18 to 44 gpm	35 to 85 bbls/h
DBC150A	DN 65	2½"	60 to 150 hl/h	27 to 66 gpm	52 to 127 bbls/h
DBC200A	DN 65	2½"	80 to 200 hl/h	36 to 88 gpm	69 to 170 bbls/h
DBC300A	DN 80	3"	120 to 300 hl/h	53 to 132 gpm	103 to 225 bbls/h
DBC500A	DN 100	4"	200 to 500 hl/h	88 to 220 gpm	171 to 426 bbls/h
DBC750A	DN 125	5"	300 to 750 hl/h	132 to 330 gpm	256 to 639 bbls/h
DBCA00A	DN 150	6"	400 to 1000 hl/h	176 to 440 gpm	341 to 852 bbls/h

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Technical changes reserved.

Products

We develop and produce a wide range of specialized equipment and provide engineering solutions dedicated to help brewers to optimize their processes.

Combining experience and innovation we supply brewing equipment such as Filtration systems, Yeast plants, Water Deaeration, Blending, Carbonation, Dosing and Hard Seltzer systems, Dealcoholisation, CIP, Cold sterilisation, Flash Pasteurization and Beer tanks.

Services

We have a global presence. Our sales and service network is always available for you to provide consultancy, technical support and after sales service.