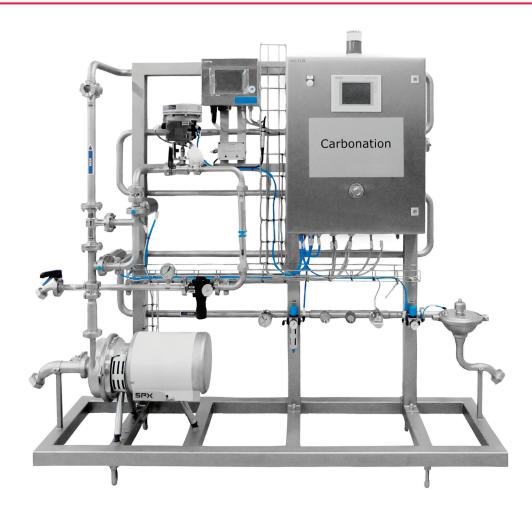


Inline Carbonation

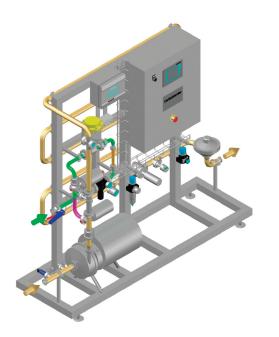


For instant beverage carbonation

- Micro bubble size
- Instant saturation
- Precise CO₂ injection
- CO₂ analyzer controlled

Application

 CO_2 is an essential ingredient of carbonated beverages. It enhances flavor and body of the product and the effect of effervescence characterizes the refreshing taste of the beverage. The CO_2 content also influences beer foam structure and its stability. Therefore, consistent and accurate CO_2 is one of the main quality factors in the production of beer and soft drinks. Designed for fast and accurate injection and dissolution of CO_2 , Bucher Denwel provides a fully automated solution for continuous carbonation.



Principle

 $\rm CO_2$ is injected into the beverage through Bucher Denwel Injector, which splits the gas into micro bubbles. Most efficient and instant dissolution of $\rm CO_2$ is achieved with only a minimal pressure drop, no gas loss and a fully hygienic design. No static mixer, sinter candles or recirculation-tanks are needed.

The system is PLC controlled and has automatic modes for continuous carbonation and CIP. The selective inline CO_2 analyzer continuously monitors the CO_2 concentration. The output signal is processed by the PLC to control the CO_2 dosing. A high precision control valve accurately adjusts the CO_2 injection, avoiding any over or under carbonation. The back pressure valve maintains constant pressure in the system despite any changes in flow. Constant system pressure ensures fast and accurate control of CO_2 dosing.

Technical data

| 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 200kg, 440 lb |
| Material: | Stainless Steel 304, EPDM, PSU, PP |

| DCS050A | DN 40 | 11⁄2″ | 20 to 50 hl/h | 9 to 22 gpm | 18 to 42 bbls/h |
|---------|--------|-------|------------------|----------------|-------------------|
| DCS075A | DN 40 | 11⁄2″ | 30 to 75 hl/h | 14 to 33 gpm | 26 to 63 bbls/h |
| DCS100A | DN 50 | 2″ | 40 to 100 hl/h | 18 to 44 gpm | 35 to 85 bbls/h |
| DCS150A | DN 65 | 21⁄2″ | 60 to 150 hl/h | 27 to 66 gpm | 52 to 127 bbls/h |
| DCS200A | DN 65 | 21⁄2″ | 80 to 200 hl/h | 36 to 88 gpm | 69 to 170 bbls/h |
| DCS300A | DN 80 | 3″ | 120 to 300 hl/h | 53 to 132 gpm | 103 to 225 bbls/h |
| DCS500A | DN 100 | 4" | 200 to 500 hl/h | 88 to 220 gpm | 171 to 426 bbls/h |
| DCS750A | DN 125 | 5″ | 300 to 750 hl/h | 132 to 330 gpm | 256 to 639 bbls/h |
| DCSA00A | DN 150 | 6″ | 400 to 1000 hl/h | 176 to 440 gpm | 341 to 852 bbls/h |

Bucher Denwel, spol. s r.o. K Hajum 2

Models:

155 00 Praha Czech Republic +420 270 007 400 sales@bucherdenwel.com bucherdenwel.com

Technical support +420 737 622 100 service@bucherdenwel.com

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.