

## **Inline Carbonation**

### Mobile Manual Unit



# For instant beverage carbonation

- Micro bubble size
- Instant saturation
- No CO<sub>2</sub> and flavor loss
- Efficient, hygienic design

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#### Principle

 $\mathrm{CO}_2$  is injected into the beverage through Bucher Denwel Injector, which splits the gas into micro bubbles. Most efficient and instant dissolution of  $\mathrm{CO}_2$  is achieved with only a minimal pressure drop and no gas and flavor loss. No static mixer, sinter candle or tank with stone is required. Designed for CIP, no parts of the Injector have to be removed for sanitation.

Precise  $\mathrm{CO}_2$  injection adjustment using beer flow determination always maintains carbonation at desired level. The integrated a pressure holding valve keeps the injected  $\mathrm{CO}_2$  dissolved in the beer.

The unit comes assembled on a compact frame, is tested and rapidly put into operation. Proven components guarantee reliability and extended lifetime. The modular layout allows easy integration into production and efficient combination with other process units.

#### Technical data

Carbonation:	up to 6 g/l, 3 V/V (P & T dependent)
Pressure:	operating 3 to 5 barg, 44 to 72 psig
Temperature:	operating 0 to 5 °C, 32 to 40 °F
CIP:	3 to 5 barg, 44 to 72 psig; max. 90 °C, 200 °F
Connection:	Tri-clamp; other connections upon request
Dimensions:	from Height 0,8m, 31,5"; Width 1,1m, 43,3"; Depth 0,2m, 6,5"
Weight:	from 25 kg, 55 lb
Material:	Stainless Steel 304, EPDM, PSU, PP

DCS025M	DN 25	1"	10 to 25 hl/h	5 to 11 gpm	9 to 21 bbls/h
DCS040M	DN 40	11/2"	16 to 40 hl/h	8 to 17 gpm	14 to 34 bbls/h
DCS050M	DN 40	11/2"	20 to 50 hl/h	9 to 22 gpm	18 to 42 bbls/h
DCS075M	DN 40	11/2"	30 to 75 hl/h	14 to 33 gpm	26 to 63 bbls/h
DCS100M	DN 50	2"	40 to 100 hl/h	18 to 44 gpm	35 to 85 bbls/h

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#### **Technical support**

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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.