The In-line Carbonator (ILC) was designed to carbonate products being pumped into the bright tank. While the product is being transferred, this equipment carbonates to a specified volume of CO₂ set at the touch panel. The ILC measures incoming GPM, temperature, pressure, and required CO₂ volume. The unit calculates the amount of CO₂ needed to be injected through a sparging tube into the product while controlling backpressure.

Customer Benefits and Features

- Time savings during carbonation
- Products include beer, flavored water, soft drinks, low velocity juices, and wine with < 1.5 D.O.
- Product capacity of 5 to 80 gpm
- Product temperature ranges from 33°F to 43°F
- Mobile design
- Limits CO₂ waste
- Automated touch screen

www.bevcorp.com
Our newest blending technology is revolutionizing the blending process by achieving lower dissolved oxygen levels than ever before.

Customer Benefits and Features

- Reduces oxygen and nitrogen levels in the blended product
- Product achieved with low parts-per-billion levels of $O_2$ and $N_2$
- Traditional deaeration methods no longer used, reducing processing hardware; vacuum pumps, vessels and membranes no longer needed
- Simpler process; reduced blender and operating costs
- Less volatile product at the filler; improves operating speed and temperature requirements
- Deaeration occurs in CIP loop with improved sanitary design
- Upgrades available only to Series 3 Microblend blenders
- Trade-ins available (Microblend blenders only) on new equipment purchase
- To achieve optimum results, changes may be required on existing fillers