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 $CO_2$ set at the touch panel. The ILC measures incoming GPM, temperature, pressure, and required $CO_2$ volume. The unit calculates the amount of $CO_2$ 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 $33^{o}F$ to $43^{o}F$

✔ Mobile design

✔ Limits $CO_2$ waste

✔ Automated touch screen

**BEVCORP** UNPARALLELED SERVICE | **BEVCORP** FILLING | **FCI** HANDLING | **MICROBLEND** | **EAST COAST** SEAMERS

3650 Kennesaw 75 Parkway, Suite 140 | Kennesaw, Georgia 30144 | Sales 770.427.7757 | sales@bevcorp.com

MADE IN THE USA

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

**MICRO$\overline{2}$**
ADVANTAGE SERIES



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