



LABORATORY CARBONATION SYSTEM



The quality enhancing properties of carbon dioxide are widely known within the beverage industry. Each beverage has its own specific content of carbon dioxide which taste and flavour are optimally developed. Until now it has been complicated, requiring a lot of time & money to produce beverage samples with individual CO₂ content. The LCS 710 P carbonates individual beverage samples with exactly pre-defined CO₂ content. This unit makes it possible to re-produce, easily & quickly samples for analysis. The versatility of different carbonation settings helps to develop beverage samples for "sensoric" testing, what ensures that customer receive optimally created products.

Benefits

- Cost savings during beverage development





- Simple adjustment for different bottle sizes
- Fully automatic function / Menu-driven input of bottle size and CO2 value
- Automatically secured safety cage
- Very good repeatability of results
- Double dosing speed selectable
- High accuracy also with PET bottles and cans regardless of the temperature
- Automatic head space purging with CO2 gas
- Reduced foaming of the beverage samples
- Optimized automatic cleaning program
- Low maintenance effort by of automatic lubrication

Operation

An injection probe is pushed into the test bottle. To start, a pressure of approximately 6 bar is generated within the bottle. Two defined snift phases are used to remove the air (or other gases) from the package headspace. Through a dosing piston an exact pre-defined quantity of CO2 will be added to the liquid. Un-dissolved CO2 will be "re-dosed" until it is absorbed completely by the liquid.

Technical Data

- Bottle size (other on request) Glass: up to 360mm height / 100 mm diameter
- PET: up to 330mm height / 90 mm diameter
- Dosing capacity: 0 to 10 g/l (depend on temperature and solubility)
- Accuracy +/- 0,1 g/l
- Max. Bottle pressure 7 bar
- Power supply 230V / 50 Hz (115V / 60 Hz)
- Dimensions 560 x 610 x 280 (B x H x D)
- Weight 33 kg

