



Carbofresh® Pro-Inox-Plus

Inline gas dosage for beer, cider, water, wine up to 6g/l



The economical alternative to carbonation systems

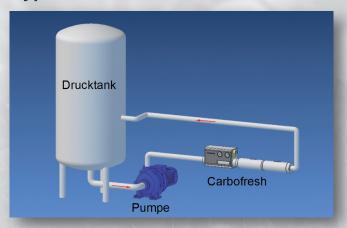
Especially in the production of medium-sized and small beverage batches, carbonation systems critical factor. constitute cost Carbofresh®-Pro-Inox-Plus device with its attractive price/performance ratio provides the perfect solution to this. With Carbofresh®-Pro-Inox-Plus, CO₂ values in the beverage of up to 6 g/l can be achieved quickly and reliably in a single flow cycle (depending on the pressure and temperature). This way, beer, cider and wine can be very easily adjusted to the desired CO2 value.

Functional description

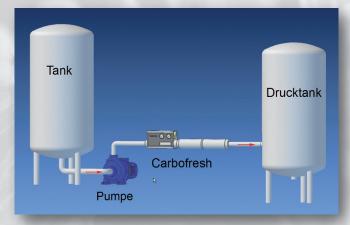
With the three-stage Carbofresh injector technology, the added CO_2 is dissipated as fine bubbles, permitting it to dissolve neatly and reliably into the beverage. The device and the downstream mixer are custom-designed according to customer specifications. This way, optimal carbonation is achieved. Carbofresh does not require electricity since it is started automatically by the flow of the beverage. The desired CO_2 dosage can be easily adjusted and set by means of the diagram on the device.

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Typical installations







For tank-to-tank transfer

Special features and advantages of the Carbofresh® technology

- Low investment costs
- Three-stage inline carbonation up to 6 g CO₂ / Liter
- Consistently high dosing precision
- Especially sophisticated bonding of the CO₂ by means of special injector technology
- Fully automatic starting and stopping of the gas dosage whenever the pump switches on or off
- Very easy to operate
- No electrical connections needed
- Device custom designed according to customer specifications
- Extremely small and compact (60 x 20 x 16 cm), therefore can be carried anywhere

Technical data:

Flow rate capacity (depends on the injector size)
CO₂-dosing infinitely adjustable (depends on temperature and pressure)
max. operating pressure
CO₂ supply pressure
pressure loss at max. output incl. mixer
minimum flow rate
Device dimensions

Product connections (e.g. DN 40, Tri Clamp, Garolla...)

700 - 12.500 l/h
0 - 6 g/l
10 bar
10 bar
2.5 to 3.0 bar
approx. 2/3 from nominal flow
60 x 20 x 16 cm
18 kg
as required



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