

CF310 Batch Carbonator

Batch carbonation



For the highest demand in carbonation

The OMVE CF310 Pilot carbonator is a highly customizable carbonation system. This system can mix & carbonate a wide variety of products (including products with soft particles). When coupling the CF310 with the OMVE FS205 Counter-Pressure filler, you can fill and close PET/glass bottles as well as cans.

The Batch Carbonator is designed to carbonate pre-mix (finished) product and depending on the options used, handles any type of drink including ice tea, alcoholic beverages and highly foamy products, such as a beer.

The OMVE Batch Carbonator brings new opportunities in to the area of:

- Hygienic & Aseptic Carbonation of beverages
- Carbonated products with small soft particles or fibers
- Carbonation of large batches to fill with a small automated filling line
- Increase the output by using 3 carbonation vessels (1x filling, 1x carbonate, 1x cleaning)

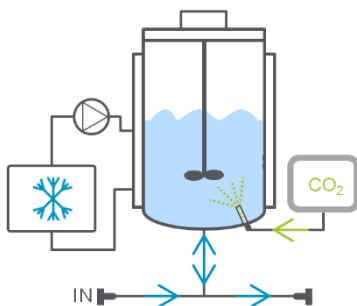
The system is not only suitable for carbonation, but also for mixing and dosing the different products in a hygienic pressurized vessel.

Features

- Suitable for hot CIP/SIP
- Accurate control of carbonation parameters
- Capability to produce many types of RTD's
- CO₂ content from 4g/L up to 10g/L
- Touch screen control
- Automatic cleaning programs

Applications

- Water
- Soft drinks
- Beer & Alcoholic drinks
- (Non) dairy drinks
- Juices & Concentrates
- Coffee and Tea



Working Principle

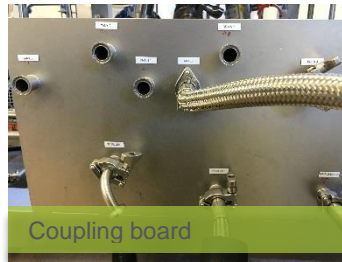
The gas is injected into the product using a special designed injector. This achieves excellent absorption of CO₂ with minimum foam. The product is saturated to the desired level by an automatic pressure and temperature control. Saturation time is approximate one minute per liter, after which filling can commence.

The Batch Carbonator requires for filling a counter pressure filler such as the OMVE Carbo-Fill, OMVE Flexi-fill or an automated counter pressure filling line.

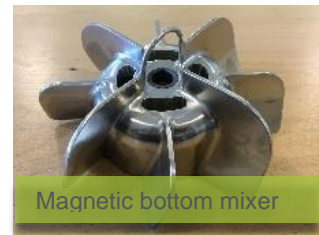


Standard accessories

- External Cooling system
- Filling system
- Dosing system
- Flow control
- Aseptic upgrade
- CIP unit



Coupling board



Magnetic bottom mixer

Specifications

Product Codes	CF310-20	CF310-50	CF310-100	CF310-200	CF310-400
Vessel Size	20L	50L	100L	200L	400L
System Size LxWxH*	90x90x170cm 35,5x35,5x67"	100x90x190cm 40x35,5x75"	110x115x190cm 43,5x45x75"	120x120x190cm 47x47x75"	120x120x210cm 47x47x83"
Max. pressure	3 bar [43,5psi]				
Cooling temperature	4-6°C [39-43°F], accuracy 0,1°C				
Flow rate	Depends on the connected filler				
CO ₂ content	4-10g/L				
Cleaning temperature	Max. 80°C [176°F]				
Sterilization temperature	Max. 120°C [248°F]				

Utilities

Electricity	370-400Vac /3ph+N+E /50Hz/ 16A or 200-240Vac /3ph+E /60Hz/ 16A
Water supply	1-3,5bar [14,5-51psi]
Compressed air	6bar [87psi]
CO ₂ supply / Nitrogen supply (optional)	3,5bar [51psi]
Drains	needed

*Depending on final configuration

Counter-Pressure filler
FS205

Family Equipment

	CF121	CF210	CF211 / CF212	CF213 / CF214	CF310
Carbonates Water	✓	✓	✓	✓	✓
Carbonates Finished drink		✓	✓	✓	✓
Counter pressure filler	✓	✓	✓	✓	
Output* (max.)	30L/h	60L/h	60 / 105L/h	60 / 90L/h	n.a.
Hygienic design	✓	✓	✓	✓	✓
Sterilize system					✓
Integ. can seamer				✓	

*based on filling carbonated water

Why OMVE

- ✓ Since 1993, we have **specialized** in supplying manufacturing R&D and pilot-plant equipment.
- ✓ OMVE is a **preferred supplier** to leading multinationals worldwide.
- ✓ OMVE systems are designed and manufactured according to the **highest industry standards**.
- ✓ OMVE systems come with a **two-year** warranty.
- ✓ OMVE systems carry **CE certification**.
- ✓ OMVE offers the **most comprehensive service** available on the market.