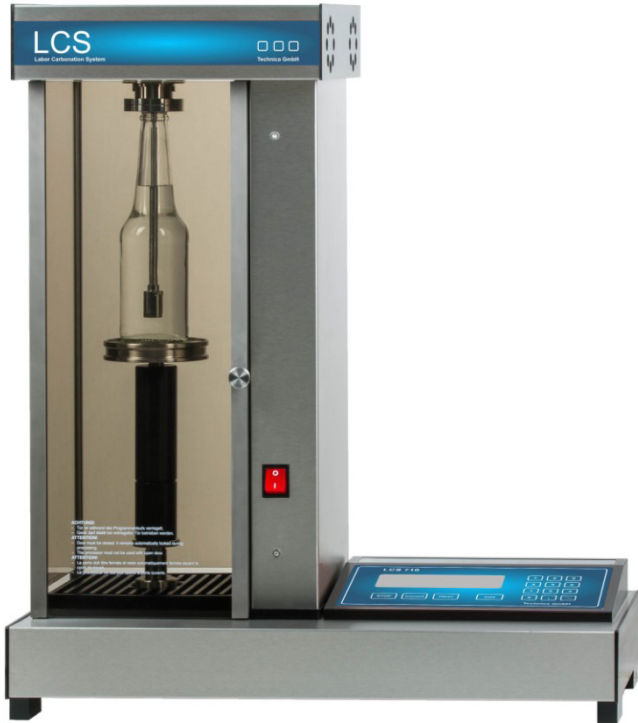


# Laboratory carbonation system



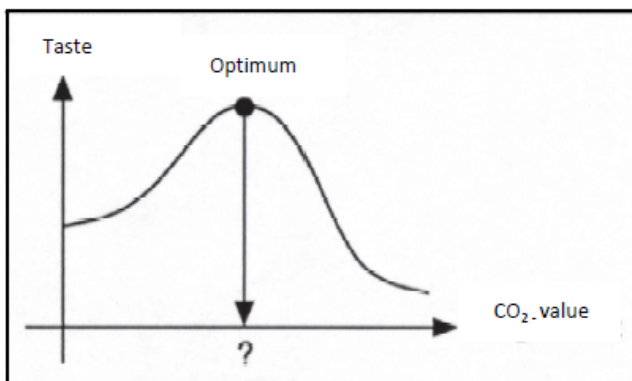
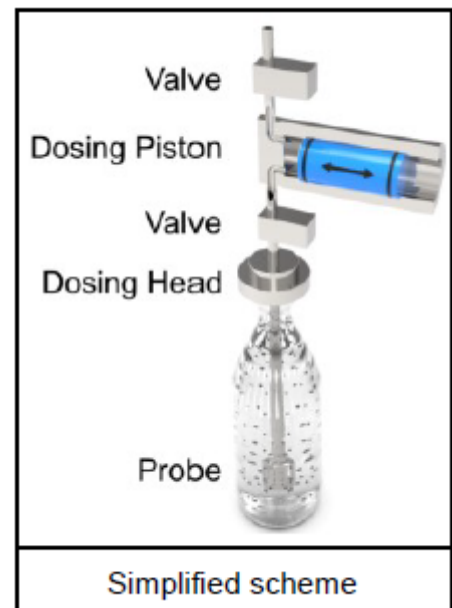
The quality enhancing properties of carbon dioxide are widely known within the beverage industry. Each beverage has its own specific content of CO<sub>2</sub> which taste and flavour are optimally developed. Until now it has been complicated, requiring a lot of time and money to produce beverage samples with individual CO<sub>2</sub> content. The LCS 710 P carbonates individual beverage samples with exactly pre-defined CO<sub>2</sub> content. The versatility of different carbonation settings helps to develop beverage samples for „sensoric“ testing, what ensures optimally created products.

## Operation

An injection probe is pushed into the test bottle. Two sniff phases are used to remove air from the bottle head space. Through a dosing piston an exact quantity of CO<sub>2</sub> will be added to the beverage sample. Undissolved CO<sub>2</sub> will be „recycled“ until it's absorbed completely by the liquid.

## Benefits

- Ready for operation immediately after switching on
- Fully automatic function
- Menu driven input of bottle size and CO<sub>2</sub>-value
- Automatically secured safety cage
- Very good repeatability and accuracy
- Reduced foaming off he beverage samples
- Automatic head space purging with CO<sub>2</sub> gas
- Optimized automatic cleaning program
- For glas bottles (option for PET-bottles and cans)



## Technical data

- Max. bottle size
  - » Glas: 390 mm (15 inch)
  - » PET: 350mm (13.5 inch)
- Dosing capacity: 0,1 to 10 g/l (5 bar at 20°C)
- Accuracy: +/- 0,15 g/l
- Max. bottle pressure: 7 bar (100 psi)
- Power supply: 230V/50Hz / 115V/60Hz
- Dimensions / weight:
  - 560 x 610 x 280 mm (22 x 24 x 11 inch) / 33 kg

