

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. Until now it has been complicated, requiring a lot of time & money to produce beverage samples with individual CO₂ content. The LCS 710 carbonates individual beverage samples with exactly predefined CO₂ content. This unit makes it possible to reproduce easily & quickly samples for analysis. The versatility of different carbonation settings helps to develop beverage samples for "sensoric" testing, which ensures that customers receive optimally created products.

Operation

An injection probe is pushed into the test bottle. To start, a pressure of approximately 6 bar is generated within the bottle. Through a dosing piston an exact pre-defined quantity of CO₂ will be added to the liquid. Undissolved CO₂ will be "re-dosed" until it is absorbed completely by the liquid.

Advantages

- » Simple menu-driven operation
- » Fully automatic function
- » Simple adjustment for different bottle sizes
- » Menu-driven input of bottle size and CO₂-value
- » Automatically secured safety cage
- » Automatic fault warning
- » Exceptional repeatability of results

Physical specifications

- » Dimensions
550 mm x 570 mm x 270 mm (W x H x D)
- » Weight
23 kg

Technical specifications

- » Bottle size: Standard up to 370 mm high
- » Dosing capacity: 0 to 10 g/l (dependant on temperature and solubility)
- » Accuracy: +/- 0,1 g/l
- » Max. bottle-pressure: 7 bar
- » Power supply: 230 V / 50 Hz (115 V / 60 Hz)