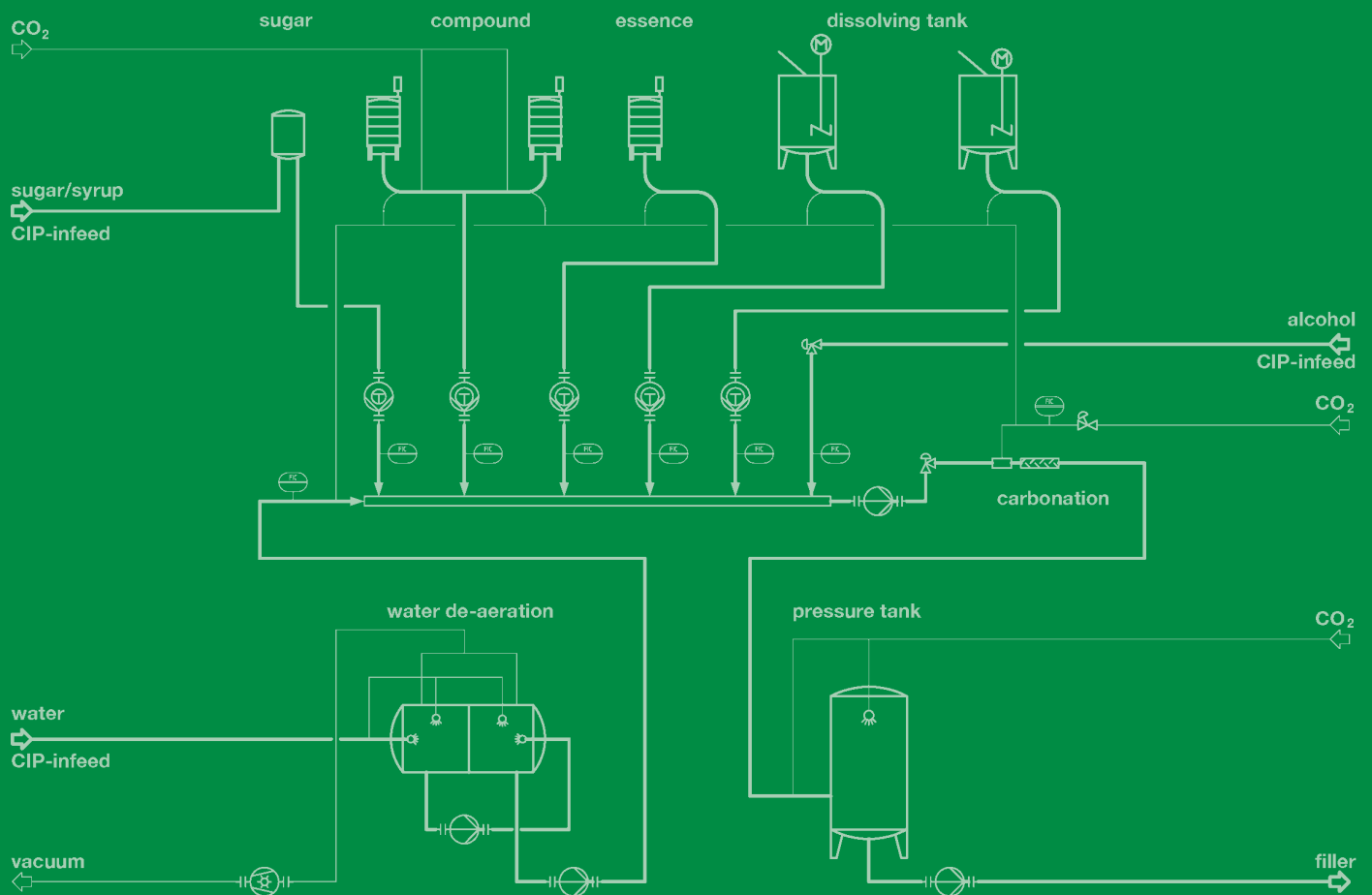



HEIDELBERG INLINE-MIXER

 /HD-Conti BM / BP: Continuous production of still and carbonated beverages







HEIDELBERG INLINE-MIXER

With the Heidelberg Inline-Mixer /HD-Conti BM / BP it is possible to continuously dose and mix still or carbonated beverages. Characteristic of the inline-mixing is the exact and accurate proportionate dosing of the individual beverage ingredients.



The Heidelberg Inline-Mixer is available as a two- or a multi-component-mixer.

Both systems follow the principle of inline-mixing while having specific properties. The two-component-mixer /HD-Conti BM requires that all the beverage components are prepared in a pre-mix. These are then dosed into the water flow as syrup. With the multi-component-mixer /HD-Conti BP, no pre-mix is necessary; therefore, all beverage components are dosed inline.

Both the two- and the multi-component-mixer include a water de-aeration system via vacuum, component dosing and carbonation units, as well as a pressure tank. With the water de-aeration unit, the CO_2 -content of the production water is reduced in order to avoid quality losses due to oxidative processes in the finished beverage.





The Heidelberg Inline-Mixer ⓘ/HD-Conti BM and respectively BP is ideal for the production of beverages which are sensitive to oxygen, i.e. for sports and wellness beverages as well as beer-mix beverages. The syrup or individual beverage components are continuously dosed into the water flow via dosing pumps and flow meters. The carbonation is effected proportional to the volume of the finished product. A static agitator guarantees a fine sparkling CO₂-bond in the finished product, which is subsequently buffered in a pressure tank. In addition, the pressure tank is necessary for the capacity adaptation to the filling line.

During the projecting phase of a multi-component-mixer, optional extensions should be taken into account from the very beginning. It is, for example, possible to upgrade the system with dosing units for functional additives. By adding a dosing connection for beer, wine or other alcoholic bases, alcoholic mixed beverages such as “alcopops” can be produced as well.

Advantages and Benefits of the Heidelberg Inline-Mixer ⓘ/HD-Conti BM / BP

■ Volumetric Inline-Dosing

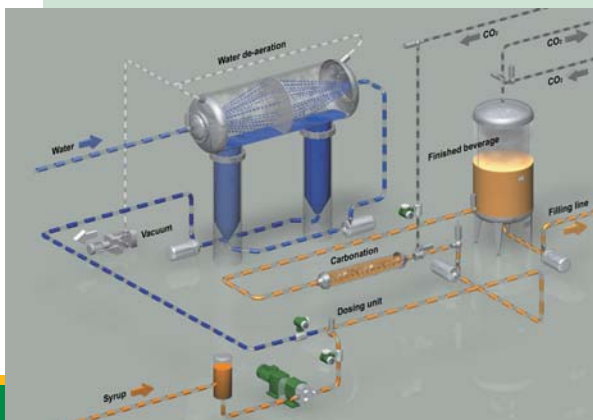
With the volumetric dosing unit of the Heidelberg Inline-Mixer, a quick and direct mixing of the finished product is guaranteed.

■ Flexible and Coordinated Component Connections

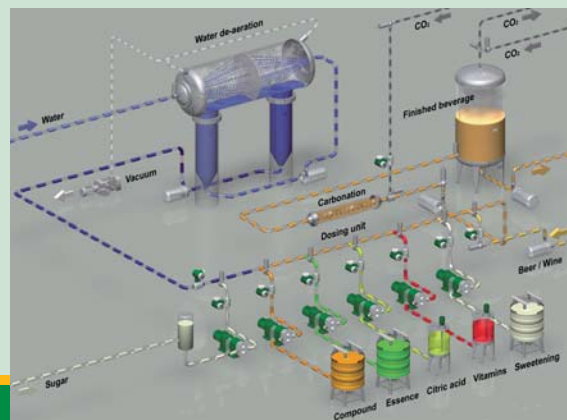
Due to coordinated and variable component connections, product losses and expenses during the starting and the shut down phases, the change of products and the cleaning of the system are reduced to a minimum.

■ Excellent Residual Oxygen Content Values

Innovative water de-aeration via single- or two-step vacuum de-aeration, as well as optional CO₂-stripping. Result: A high product quality with low residual oxygen content in the production water.



Functional process of the ⓘ/HD-Conti BM



Functional process of the ⓘ/HD-Conti BP

Further Information on the Heidelberg Inline-Mixer /HD-Conti BM / BP

Performance

- Up to 60,000 l/h

Design

- Compact, space saving design
- Effective final assembly and commissioning due to the system being pre-assembled on a frame and functionally tested by INDAG

Water De-aeration

- Single or two-step vacuum system
- If required: with additional CO₂-stripping
- Extremely low residual oxygen content

Inline-Component-Dosing

- Continuous dosing proportional to volume via dosing pumps and flow meters
- Quantity of component connections extendible according to individual requirements

Impregnating Unit

- Continuous dosing of CO₂ proportional to volume
- Special, static mixer for homogenous, fine sparkling CO₂-bond

Pressure Tank

- Buffering of the finished beverage as capacity adaptation to the filling line

Quality Assurance

- Fully automatic processes to guarantee maximum product safety and quality
- Optional: Uninterrupted traceability of the produced items down to the raw material acc. to EU-Regulation 178/2002
- If required: monitoring and documentation of the product parameters

Control and Operation

- Comfortable operation via operator panel or complex process control system with automatic control and cleaning, incl. recipe formula administration
- If required: fully automatic container administration via barcode reading system available (first in, first out)



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