

## OSN - VOLUMETRIC BEVERAGE MIXER



### USE

- production of carbonated and non-carbonated soft drinks
  - fruit
  - energy
  - ice tea

### EXAMPLE OF SOLUTION

- Ondrášovka a.s., plant Ondrášov, Czech republic
  - OSN 20
- OOO COMPANIA ČISTÁ VODA NOVOSIBIRSK, Russia
  - OSN 12
- VÄRSKA VESI AS, Varska, Estonia
  - OSN 16
- GELSVA, Lithuania
  - OSN 5
- ОАО „Камчатское Пиво“ - „Kamchatskoje pivo“, Russia
  - OSN 6
- Marien Brunnen Erfrischungsgetränke GmbH, Germany
  - OSN 21
- Telemark Kildevann, Fryesdal, Norway
  - OSN 21

### PRINCIPLES AND PARAMETERS

- output range 2.000 - 36.000 l/hour
- carbonation 8g CO<sub>2</sub> /l
- vacuum or deaeration of water
- mixing ratio 1:20 - 1:4 (ratio of syrup:water)
- mixing precision 0,1 Brix
- dosing of flavourings in a very small missing ratio 1:500 - 1:5.000
- measuring doses of syrup through the flow meter
- pre-selection for 40 kinds of drink recipes
- possibility of extension with online inspection of beverage refraction and CO<sub>2</sub> content
- SIEMENS S7 control system
- apart from commissioning, attending to states of malfunction and changes in assortment, the machine does not require any attendance
- fully automatic procedures including aeration of tanks before production
- transport of the drink to the filler using a pump with automatic regulation of output pressure
- three types of CIP procedures:
  - rinse when there is a change in assortment (with syrup and the whole machine)
  - complete cleaning
  - low consumption of CIP media

