



BLENZER

Non-Carbonated Beverage Blend&Cleanse System

Performance and Operation

Capacity (GPH)	3,600 – 12,000
Blend Ratios	3:1 to 7:1
Blend Accuracies	Brix \pm 0.03 °Brix Diet \pm 0.50% Assay
Minimum Syrup Brix	40 °Brix
Dimensions	8' L x 5' W x 10' H
Process Connections	Tri-Clamp
Gasket Material	EPDM/Viton (Optional)
Shipping Weight	4,000 LBS (Empty)
Treated Water	40-70 psig \pm 5 psig, 60-200 GPM 3" Tri-Clamp Conn.
Syrup	30-50 psig \pm 5 psig, 16-50 GPM 2" Tri-Clamp Conn.
Amps	60
Voltage	460 VAC 60HZ / 3PH
Changeover Time	5-10 Minutes (Dependent upon filler)
Meter Accuracy	0.15% (By Mass)



Construction Material

All product contact surfaces are constructed of 304L SS.

- Air piping and piping hangers are constructed of 304L
- Process connections are 304L sanitary tri-clamp style with manual butt-weld fittings

Controls and Software

- Coriolis mass flow meter blend system for syrup and water components
- Water and syrup reservoirs with automatic level control
- Allen Bradley PLC control system

Options

- Meter based in-line carbonation
- Vacuum deaeration system
- Ammonia plate and frame chiller package
- Self-contained CIP system

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Process Features

Automatic Brix Blending

- Maintain Brix set point regardless of syrup Brix fluctuations
- System automatically determines the minimum syrup Brix value that can be blended

No-Dump Start Up / End of Production

- Initial product is automatically blended rich to compensate for residual water in the filler

Automatic Syrup Detection

- Perform automatic syrup cuts at the blender for sugared and diet syrups. The system significantly reduces syrup losses by automatically determining the presence and proper strength of the syrup.

- Syrup detection feature works automatically during syrup charges and syrup cuts.

Changeover

Precise blending generates higher syrup yields, reduces losses and achieves lower BOD between changeovers. Automatic syrup detection and changeover controls are integrated to the syrup room, empty container system and the filler. Utilizing a three-stage rinse, the syrup system is rinsed completely before the production run is finished, allowing the next syrup to be charged ahead of time.

Self Contained CIP System - Option

- Eliminates the need to provide an external CIP source



Process / CIP Design
Automation / Electrical Design
Fabricated Modules / Components
Installation

Project Management
Commissioning / Training
System Integration
Design / Build Projects

We serve the following industries: Carbonated and Non-Carbonated Beverages, Juice, Water, Food, Dairy, Pet Food, Personal Care Products, Pharmaceutical, Household Goods and Specialty Chemical