

DXGF 系列碳酸饮料灌装线

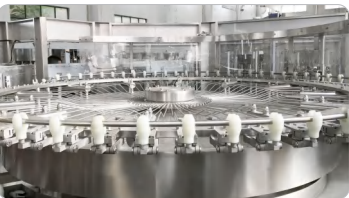
Cabonated Soft Drink(CSD) Filling Line



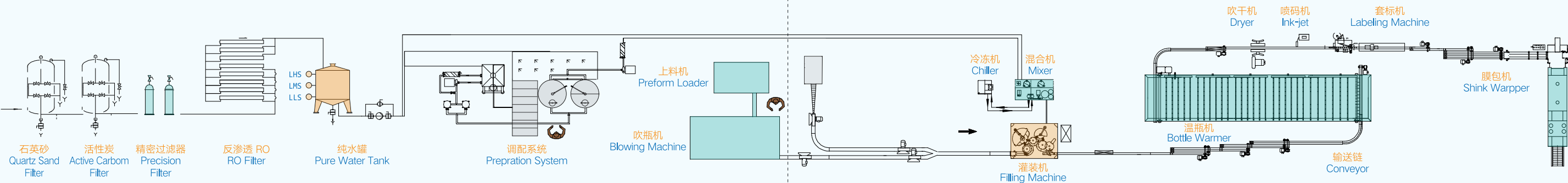
产品描述 / Product Description

用于含汽碳酸饮料生产的DXGF、DGF系列，产量2000-28000瓶/ 小时可供用户选择。

DXGF,DGF series apply to the production of carbonated soft drink,with optional capacity from 2,000 BPH to 28,000 BPH.



工艺流程图 / Flow Chart



主要技术参数 / Main Technical Parameters

型号 Model	冲瓶头数 Washing Nos	灌装头数 Filling Nos	封口头数 Capping Nos	生产能力 Capacity	外形尺寸 Measurement	装机容量 Power
DXGF8/8/3	8	8	3	1000BPH	2000x1500x2500mm	1.5kw
DXGF14/12/5	14	12	5	3500BPH	2360x1770x2700mm	2kw
DXGF16/16/5	16	16	5	5000BPH	2760x2060x2700mm	2.2kw
DXGF24/24/8	24	24	8	8000BPH	2800x2230x2700mm	3kw
DXGF32/32/8	32	32	8	12000BPH	4215x2960x2700mm	4kw
DXGF40/40/10	40	40	10	15000BPH	4360x3300x2700mm	7.5kw
DXGF50/50/12	50	50	12	18000BPH	5900x3300x2700mm	7.5kw
DXGF60/60/15	60	60	15	21000BPH	5770x5288x2700mm	11kw
DXGF72/72/18	72	72	18	28000BPH	6540x4900x2700mm	11kw

Carbonated Drink Prepare System

Syrup Melting Tank

This tank is with a thermal system inside; it is used to melt the syrup.

With jacket, heat insulation function



Double Head Filter

Function: The Syrup Filter is used to filter the melted syrup from the Syrup Melt Tank, after filtration, the melted sugar become clear without any impurity.



Blending/ Mixing Tank

This mixing tank which is made of SUS304 stainless steel is designed and manufactured strictly according to requirement of Food Sanitation Specification. It can be suitable for many kinds of media to mix and store. It equips with a high-speed forcible agitator to mix media rapidly.



Plate Style Heat Exchanger

Model: HE-12M2

This Plate Style Heat Exchanger is working with the water cooler/refrigerator, using cycling cool water to cool down the hot prepared beverage & production water with heat exchanging theory.

304 stainless steel construction

Output material temperature: 3-5°C

Single plate heat transfer area : Approx. 0.1 m² (e.g., BR0.1) to 0.23 m² (e.g., BR0.2).

Plate material : The parts in contact with the product are 316L stainless steel, meeting food hygiene requirements.



Water Chiller



In the blending process for carbonated beverages (such as soft drinks), the core function of the chiller is to provide a precise low-temperature environment to ensure that carbon dioxide can dissolve efficiently and to maintain stability during the filling process. The solubility of carbon dioxide in water is inversely proportional to temperature—the lower the water temperature, the better the dissolution. In carbonated beverage blending, the material (a mixture of syrup and water) typically needs to be cooled to a low-temperature range of 0° C to 3° C before being fed into the carbon dioxide mixing tank. At this temperature, carbon dioxide can dissolve into the beverage more quickly and stably, thereby achieving the carbonation level required by the product specification.

Beverage CO2 Mixer





1. Purpose

Beverage mixer has a reasonable structure, high mixing ratio accuracy, two carbonation times, and high CO₂ gas content. It is mainly suitable for the processing and production of various carbonated beverages, and can also be used for other soft drinks. This machine is the main key equipment in a complete set of carbonated beverage production equipment.

Features

Excellent materials and precise processing:

All parts in contact with beverages are made of high-quality stainless steel, and the inner and outer surfaces are finely polished, which fully meets the

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international food hygiene requirements.

Automatic operation, stable performance:

The whole process of production and operation is controlled by a microcomputer, and the operation is stable; if a failure occurs, the alarm device will prompt and even automatically stop.

Easy to operate and easy to adjust:

As long as the machine is operated according to the prescribed procedures, the normal operation can be realized; without replacing any parts, the production capacity or the mixing ratio of water and sugar can be easily adjusted.

The mixing is uniform and the ratio is accurate:

Because of the advanced technology of one-time mixing, the mixing is uniform; the mixing ratio of water and syrup is strictly controlled by the metering device with fine-tuning function, and the average value of the mixing accuracy error is not more than 2%

High CO₂ content:

This machine adopts vacuum deoxidation, and the deoxidation rate is as high as 90% or more; because of the double carbonization method, the gas content of the product is high, usually up to 4.0 times.

The structure is hygienic and easy to clean:

The machine adopts a closed system made of stainless steel, and is equipped with a device that can clean the equipment and pipes with disinfectant and hot water to meet the CIP in-situ cleaning, so as to ensure that the beverage produced by the machine meets the hygienic requirements.

Main features

- 1) Advanced mass flow in-line blending and carbonation for reduced product & ingredient losses;
- 2) High efficiency deaeration

- 3) Simplified, user-friendly, operator interface
- 4) Automated " no-dump" start-up capability
- 5) Complete product recipe management
- 6) Ingredient usage trending and totalling
- 7) Improved product yields and consistency
- 8) Reduced B.O.D. cost
- 9) Fast, favorable return-on-investment

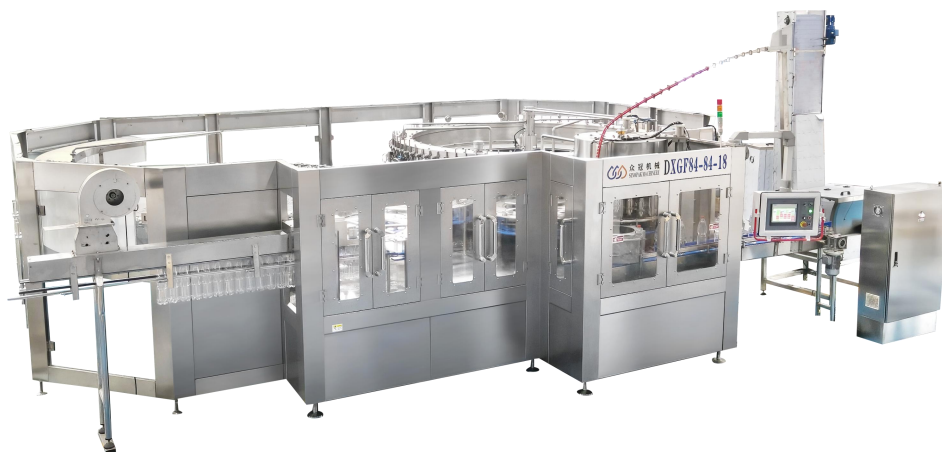
CIP System

- 1) CIP is specially designed for the clean-up of beverage production line and filling equipment, with three cleaning sections of acid, lye and heated water, in which temperature can be set up for acid, lye and heated water.
- 2) CIP plays role of rinsing syrup melting system, extracting and dispensing system for juice, homogenizer, and air exhauster. UHT sterilization system is attached with the CIP.



Filling Machine

Tribloc Rinser Filler Capper



Features

This machine works harmoniously with air-conveyor belt, It holds the bottles by the neck, thus, reducing the possibility of bottles falling over during conveying process.

This machine is used to fill carbonated drink into pet bottle and with screw caps capping function.

This machine integrated three function: 1. Rinse the empty pet bottle, 2. filling the rinsed bottles, 3. capping the filled bottles

Rinser Station:

- All 304 stainless steel rinser heads, water spray style inject design, more save water consumption & more clean
- 304 Stainless steel Gripper with plastic pad, ensure minimal bottle crash during washing
- 304 stainless steel washing pumps



Filler Station:

- High precision filling nozzle, PLC variable signal control, ensure high filling precision & filling smoothly & steadily,

- Isobar Pressure filling nozzles which ensure minimal loss of CO2 from the drink
- All 304 stainless steel contact parts & liquid tank, fine polish, easy to clean
- No bottle no filling



Capper station:

- Place & capping system, electromagnetic capping heads, with burden discharge function, make sure minimum bottle crash during capping
- All 304stainless steel construction
- No bottle no capping and Automatic stop when lack of bottle



Electric Part & Safe Device & Automation:

- When accident system automatic stop & alarm
- Emergency switch when accident
- Famous Mitsubishi brand PLC , Touch-screen Control Panel & inverter

- Famous Omron brand sensor & other electric parts adopted, heavy duty running
- Food Grade 304 stainless steel rinsing pump, reliable & sanitary

Machine Base & Machine Construction:

- 304 stainless steel frame
- Tempering Glass window, Clear & no odor
- Excellent start wheel design, easy change over parts
- Machine Base with anti-rust process, ensure the forever antirust
- All seal where liquid may Leakage & base neck come with rubber, water proof
- Automatic lubrication system