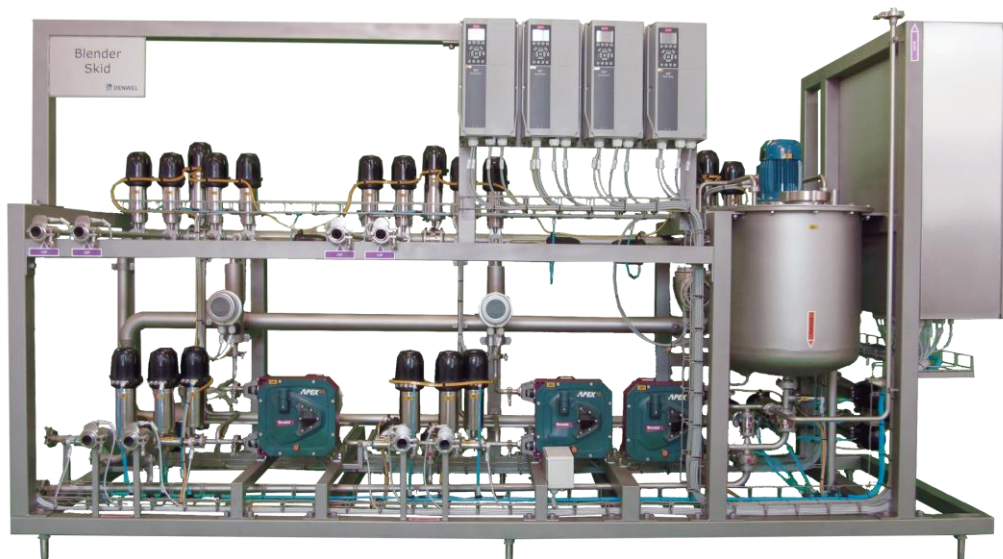


DOSING

Compact Unit

- Full capacity range
- Vessels with stirrer
- Precise and reliable dosing

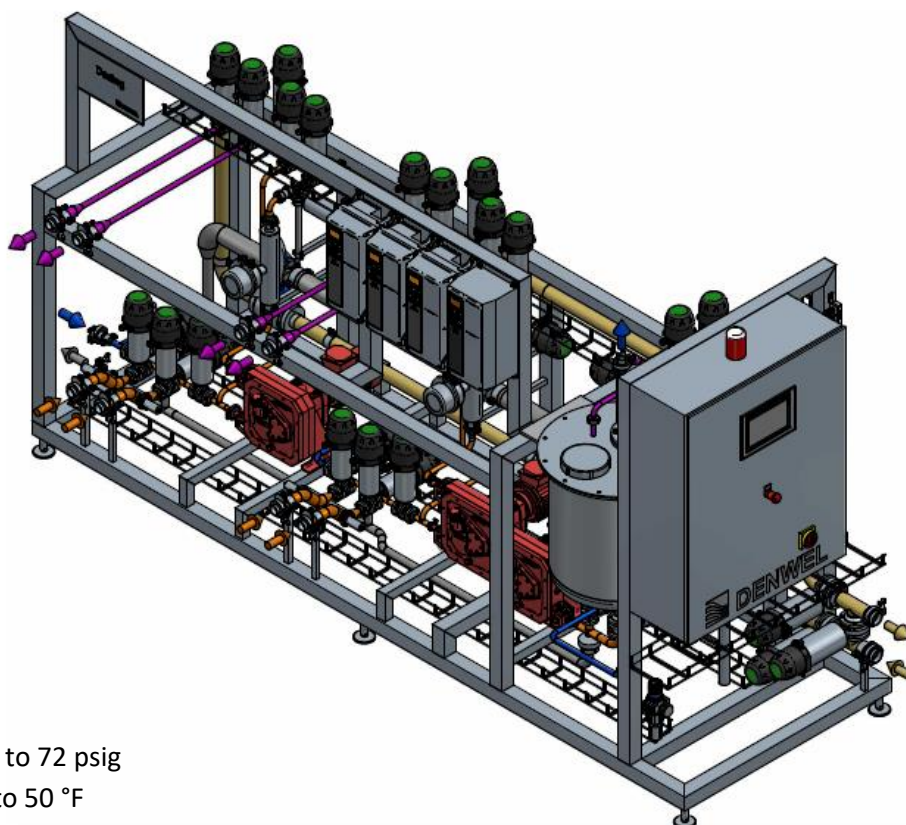


Color concentrate / Fruit syrup / Fructose / Bitterness
Iso hops / Tetra hops / Kieselguhr / Hydragel / Silicagel

D O S I N G

Principle

The Compact Dosing Unit provides continuous dosing of one, or more additives into beverage, water or cleaning solution. A precise dosing rate is controlled by process analytics or volume / mass flow measurement. Additives can be dosed directly from barrels, storage vessels or agitated reactors and can be kept under protective atmosphere.



Technical Specifications

Medium: Beer
 Pressure: 1 to 5 barg, 15 to 72 psig
 Temperature: 0 to 10 °C, 32 to 50 °F
 CIP Pressure: 3 to 6 bar, 43 to 87 psig
 CIP Temp.: max. 90 °C, 200 °F

Models:

DDS075C	DN 40	1½"	30 to 75 hl/h	14 to 33 gpm	26 to 63 bbls/h
DDS100C	DN 50	2"	40 to 100 hl/h	18 to 44 gpm	35 to 85 bbls/h
DDS200C	DN 65	2½"	80 to 200 hl/h	36 to 88 gpm	69 to 170 bbls/h
DDS300C	DN 80	3"	120 to 300 hl/h	53 to 132 gpm	103 to 225 bbls/h
DDS500C	DN 100	4"	200 to 500 hl/h	88 to 220 gpm	171 to 426 bbls/h