

CF121: Table-Top Carbonator

Carbonates and fills on small scale

great accuracy on a miniature scale



Introduction OMVE CF121 Table-Top Carbonator

The CF121 laboratory carbonator has a compact design that gives R&D and QA departments the possibility to carbonate (customer) water or post-mix drinks fast, at a very accurate CO₂ level and with a minimum of effort. The start-up time (cooling and saturation) is very short. Only the desired CO₂ level has to be set and the system will do the rest. The unit will automatically refill the saturation vessel with fresh water after every filled container. Depending on the size of container and CO₂ level, the output of the CF121 laboratory carbonator is approximate 25 l/h [\sim 6.6 gph] (based on 50x 0.5 litre PET bottles).

Features

- Accurate control of desired level of CO₂
- Automatic pressure control
- CO₂ content adjustable from 5 to 10 g/l
- Intuitive 4-button control
- Pre-pressurised filling
- CO₂ flushing of bottle
- Different types of bottles up to 1.5 litres [\sim 0.4 gal]
- Very Compact design
- Innovative CO₂ injection method
- Internal cooler
- Optional supplied with a 15 litre [\sim 4 gal] vessel

Benefits

- Highly flexible and accurate
- Stable CO₂ content
- Reproduces any CO₂ containing product
- User friendly operation
- No loss of CO₂ during filling
- No oxygen during filling
- Great operation flexibility
- Fits in any laboratory
- Quick start-up
- Accurate result
- Suitable for using customer water



Carbonation

The gas injected into the water uses a specially designed saturation technique, which enables fast and equally absorption of CO₂. An integrated cooler cools the water in the system. The product is saturated to the desired level of CO₂ by an automatic pressure control. The laboratory carbonator carbonates water up to 10 g/l.

The bottle filling sequence consists of:

- Flushing the bottle with CO₂ to remove air
- Pressurising the bottle
- Filling the bottle with carbonated water
- De-pressurising the bottle

The entire process is controlled by a PLC (Programmable Logic Controller). The PLC is operated via an intuitive 5-button interface.

Optional accessories

- Filling heads
- PET-bottle holder (carry strap) up to 1.5 litres [*~0.4 gal*]
- The Table-Top Carbonator on a mobile frame.
- Additional 15-litre [*~4 gal*] vessel for carbonating customer water
- Additional cooling for higher output

Specifications

Process parameters	
Cooling temperature	6°C [<i>42.8°F</i>] fixed
CO ₂ content	5 - 10 g/l*
<i>Lower or higher CO₂ levels are possible on request.</i>	
Overall dimensions	
Length x Width x Height	520 x 580 x 950mm [<i>20.5" x 22.9" x 37.4"</i>]
Utilities	
Electrical requirements	CF121-A: 230V / 1ph / 50Hz / 16A
	CF121-C: 230V / 1ph / 60Hz / 16A
	Other electrical requirements available on request