

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 CO<sub>2</sub> level and with a minimum of effort. The start-up time (cooling and saturation) is very short. Only the desired CO<sub>2</sub> 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 CO<sub>2</sub> 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 CO<sub>2</sub>
- Automatic pressure control
- CO<sub>2</sub> content adjustable from 5 to 10 g/l
- Intuitive 4-button control
- Pre-pressurised filling
- CO<sub>2</sub> flushing of bottle
- Different types of bottles up to 1.5 litres [ $\sim$ 0.4 gal]
- Very Compact design
- Innovative CO<sub>2</sub> injection method
- Internal cooler
- Optional supplied with a 15 litre [ $\sim$ 4 gal] vessel

### Benefits

- Highly flexible and accurate
- Stable CO<sub>2</sub> content
- Reproduces any CO<sub>2</sub> containing product
- User friendly operation
- No loss of CO<sub>2</sub> 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 CO<sub>2</sub>. An integrated cooler cools the water in the system. The product is saturated to the desired level of CO<sub>2</sub> 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 CO<sub>2</sub> 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 <sub>2</sub> content	5 - 10 g/l*
<i>Lower or higher CO<sub>2</sub> 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