

Comprehensive Carbonators for RTD Carbonated Beverages

CF210 Carbo-Fill®

The Industry Standard for Precision and Efficiency

The CF210 Carbo-Fill® carbonator stands as a hallmark of reliability and precision in multi-functional carbonation technology. With over 30 years of trusted performance, the CF210 series has become the industry benchmark for its capability to replicate industrial processes for beverages on a miniature scale.



The advanced engineering of the CF210 series allows for precise carbonation control, capable of dissolving up to 11g/l of CO₂ in liquid. This feature provides R&D teams with the versatility to experiment and innovate with new beverage concepts. With user-friendly touchscreen controls, users can effortlessly set and store different carbonation and filling scenarios, streamlining the R&D process.

The CF210 is designed for ease of installation, setup, and operation, offering a comprehensive solution that combines cooling, carbonation, counter-pressure filling, and closing in one efficient station.

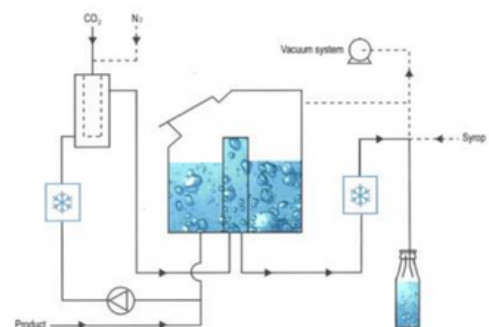
Features & Benefits

- Accurate control of carbonation and filling
- Reproduces any carbonated product on the market
- Throughputs of up to 60L/h
- CO₂ content of up to 11g/L
- Very compact with integrated cooling system
- Pre-mix and post-mix capability

Working Principle

The integrated chiller is cooling the product to carbonation temperature. An injector injects CO₂ into the product, ensuring full absorption at the required level without causing foaming. Saturation takes about 1 liter per minute, after which the filling process can start.

During the filling cycle, the packaging is positioned at the filling point and flushed with CO₂. The packaging is pressurized and filled with the carbonated water, followed by depressurization, after which the packaging travels down the line for retrieval.



Applications

- Water
- Soft drinks
- Beer & Alcoholic drinks
- Juices & Concentrates
- Coffee and Tea

Optional Accessories

- Automatic dosing system for post-mix drinks, saving time and providing quick results
- Integrated sealers for crown corks and screw caps
- Multiple filling heads: adaptable filling heads for small to large cans, glass, or PET bottles
- Built-In vacuum pump: for product deaeration before carbonation and deaeration of bottles before filling
- Hot filling capability: allows integration with external pasteurization or UHT system for filling for non-carbonated, hot-filled products
- Nitrogen connection: enables filling non-carbonated drinks, adding versatility to beverage production
- External can seamer: offers the ability to multi-pack, enhancing packaging capabilities

Specifications

Process Parameters	
Max. operational pressure	3bar [43,5psi]
Cooling temperature (internal)	4-6°C [39-42,5°F] accuracy 0,1°C [0,18°F]
Flow rate	60L/hr
CO ₂ content*	Max. 11g/L
Cleaning temperature	Max. 80°C [176°F]. For CIP 55°C [131°F] is most efficient.
Weights & Dimensions	
Weight	320kg [705lbs]
L x W x H	1070x920x1970mm [42x36x78"]
Standard saturation vessel	24L or 46L
Required utilities	
Electrical supply	200-240Vac /1ph+N+E /50Hz/ 16A or 200-240 Vac /2ph+E /60Hz 16A
Water supply	1-3,5bar [14,5-51psi]
Compressed air	4-7bar [58-101,5psi]
CO ₂ supply/ Nitrogen supply	4-5bar [58-72,5psi]
Drains	Required

*Based on filling carbonated water

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Lab & Pilot Equipment



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