



### Requirements and Solutions

Paramix C is a two-component mixer for the continuous blending of carbonated and non-carbonated beverages. It combines the deaerating, mixing, and carbonating processes in a minimum of space. The flexibility of the Paramix C makes it equally suitable for preparing fruit juices, juice beverages, and carbonating mineral water. The entire spectrum of soft drinks can be blended or rediluted across a wide range using the Paramix C. Clean, foam-free filling is guaranteed by the excellent water deaerating values and the defined syrup and beverage control. The production capabilities are varied and virtually limitless.

### Key Features

- Beverage water deaerating in a two-stage horizontal tank
- Syrup dosed in the water pipe train by high-precision mass flowmeters
- KHS minBRIX control makes use of a pre-diluted syrup phase
- Syrup pre-feed vessel flooded with CO<sub>2</sub> to avoid additional oxygen pickup
- Inline carbonating using innovative mixing nozzles
- Optimum, automatic product changeover
- Fully automatic regulation of the production capacity between approx. 33% and 100%
- Product quality and system monitored by 15" touch panel
- System capacity alternatively modified at buffer tank level by KHS fillers, guaranteeing sustained and consistent production
- Blending ratios of all beverage components adapted by selecting recipes

### Standard Equipment

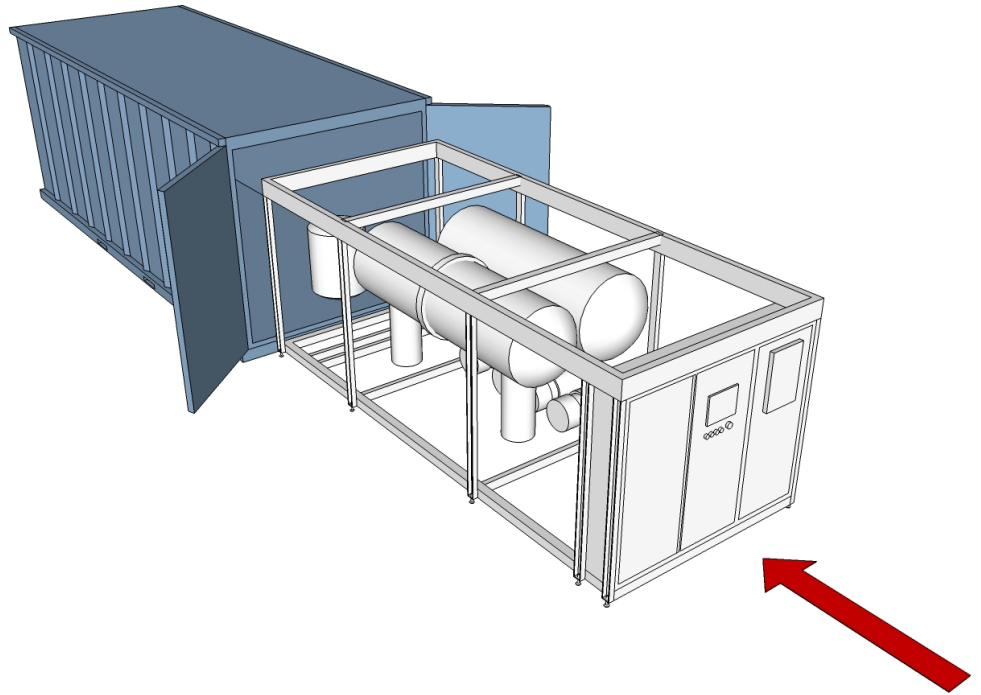
- Two-stage horizontal vacuum spray deaeration
- Syrup dosed by mass flowmeters with activated ratio Brix control
- Mixing pump blends the syrup with water free of reams
- Carbonating pump equipped with special mixing nozzle
- Carbonating tank buffers the blended beverage
- Automation system for a fully automatic complete basic system including a switch cabinet to accommodate the control elements
- Visualization, system monitoring, and logging at 15" touch panel
- Piping exposed to product made of 1.4301 stainless steel (AISI 304)
- Open-design machine frame made of 1.4301 stainless steel (AISI 304)





**Benefits**

- Minimum oxygen levels in the product enable high filler performance
- Practically 100% syrup utilization, including the mixing phase from the syrup room
- Machine packable in one container, for fast installation and commissioning



**Service**

- Worldwide service
- Customized design
- Complete line design
- Turnkey plant manufacturing
- Fast supply of spare parts

**Options**

- Production of mixed beer beverages or supply of finished beverages for blending, cooling, or carbonating using additional dosage pipes
- Quality measurement for conductivity, oxygen, CO<sub>2</sub>, Brix, etc.
- Cooling of the blended beverage, including control and measuring equipment
- Energy-saving insulation of the beverage buffer tank for cold beverage filling
- Piping exposed to product made of 1.4401 stainless steel (AISI 316)

**Technical Data**

Beverage production capacity (nominal)

4,000–72,000 l/hr

Dimensions (maximum)

Width 2.3 m x height 2.3 m x depth 5.7 m  
 (packable as one unit in a standard container)

Mixable media (standard)

Water, syrup, CO<sub>2</sub>

Degree of automation

Fully automatic

Brix control accuracy

+/- 0.05° Brix (in continuous operation)

CO<sub>2</sub> control accuracy

+/- 0.05 % by volume l (in continuous operation)

Type of deaeration

Two-stage horizontal vacuum spray deaeration

Residual oxygen in beverage water

<0.3 ppm (T > 20°C)

Beverage cooling

Optional cooling is adapted to suit customer coolant specifications

KHS GmbH

Planiger Str. 139-147  
 55543 Bad Kreuznach  
 Germany

Phone: +49 (0) 671 / 852-2211

Fax: +49 (0) 671 / 852-2746

E-mail: alfons.abels-ruemping@khs.com

www.khs.com

