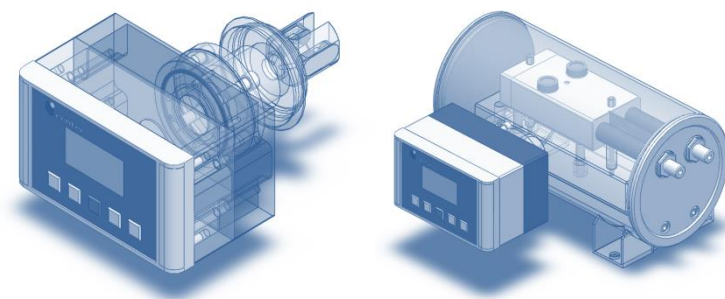


The Centec Group

Centec is a privately owned group of companies. Our automated process skids are used throughout the entire brewing process. For soft drinks, dairy and food industries we offer a large variety of skid mounted systems. We have decades of experience in water purification and deaeration, carbonation, liquid blending and dosing, flash pasteurization and cleaning-in-place. Centec technology includes a range of high precision process sensors for accurately measuring critical product properties such as extract, alcohol, milk fat, O₂ and CO₂. The largest brewery, soft drink, dairy and food groups in the world are among our key customers.



Accuracy. Reliability. Centec.

Germany

Centec GmbH
Wilhelm-Röntgen-Strasse 10
63477 Maintal
Tel.: +49 6181 18 78 0
Fax: +49 6181 18 78 50
info@centec.de

Czech Republic

Centec automatika s.r.o.
Pekařská 8/601
155 00 Praha 5
Tel.: +420 257 084 111
Fax: +420 235 518 701
prodej@centec.cz

USA

Centec LLC
P. O. Box 820
Germantown, WI 53022-0820
Tel.: +1 262 251 8209
Fax: +1 262 251 8376
info@centec-usa.com

UK

Centec UK
Stalworths, The Street
Great Tey, Colchester, Essex, CO6 1JS
Tel.: +44 1206 21 19 21
Fax: +44 1206 21 19 16
info@centec-uk.com

Serbia

Centec Serbia
Bogdana Žerajića 34/III
11000 Beograd
Tel.: +381 11 358 11 24
Fax: +381 11 358 11 24
info@centec.rs

India

Centec RRR Systems & Sensors Pvt Ltd
RRR House, Plot 80, Sector 23
Turbhe Naka, Navi Mumbai - 400 705
Tel.: +91 22 2783 3655 & 2783 1348
Fax: +91 22 2783 4814
mail@centecrrr.com

Brazil

Centec América Latina Ltda
Largo de Sao Francisco de Paula nº 26
Centro Cep. 20051 070 Rio de Janeiro
Tel.: +55 21 2223 2066
Fax: +55 21 2223 0324
centeclatina@terra.com.br

MultiMixer

Multi Component Mixing

Centec Beverage Systems



Automated
process skids
and high precision
sensors from a
single source.
Centec.

MultiMixer

The Principle

The Centec MultiMixer is applied for the continuous and accurate mixing of two or more streams of liquids. There are a multitude of applications in the processing of foods and beverages, e.g. blending water with syrup or fruit juice. In order to produce some specialised beer based mixed drinks, juice concentrates and fruit essences are precisely blended with beer. The number of blending channels can be extended to meet individual needs, along with comprehensive recipe management. The compact MultiMixer skid provides a high degree of manufacturing flexibility and minimizes the required size of a syrup or premix room. For process control, sophisticated in-line sensors developed and manufactured by Centec are applied to determine product characteristics such as sugar content, alcohol content, O₂ or CO₂. Reliable flow meters and pneumatic control valves or variable capacity pumps permanently monitor and adjust the mass ratios, guaranteeing repeatable results with minimal product losses. The modular design of the process units allows easy expansion, e.g. for deaerated water production or finished product carbonation, together with efficient CIP system integration, all of which are provided by Centec.

Technical Data

Capacity	10 - 1.500 hl/h
Range of Dosing	0 - 85 °Brix ± 0,025 °Brix
Range of CO ₂	0 - 10 g/l ± 0,05 g/l or 0 - 5 vol.% ± 0,025 vol.%
Pressure of Operation	0 - 10 bar
Temperature of Operation	2 - 50 °C
Temperature of CIP	up to 85 °C
Material	1.4301/1.4404 AISI 304/316L
PLC	SIMATIC S7
Options	in-line measurement of O ₂ /CO ₂ /sugar/alcohol/... water deaeration carbonation flash pasteurization



The Centec production is certified according to ISO 9001.

- **Application Specific and Energy Efficient**
exceptional accuracy with sophisticated sensor technology
excellent repeatability and minimum product loss
water deaeration or carbonation on demand
- **Modular Design with Standard PLC**
skid mounted for easy installation and start-up
- **Hygienic Execution and Full CIP Capability**
- **Outstanding Price-Performance-Ratio**

Experience. Expertise. Centec.

*Ion Exchange · Reverse Osmosis · Membrane Deaeration · Column Deaeration · Hops Pre-Isomerization
Wort Aeration · Yeast Pitching · Nitrogenation · Carbonation · Carboblending · High Gravity Blending
Multi Component Mixing · Additive Dosing · Flash Pasteurization · Cleaning-in-Place · Dealcoholization*

