OPERATING SPECIFICATION

Concentration Measurement:

Measurement range: 0...18.5 Brix for "REGULAR" scale

0...2000 mBrix for "DIET" scale

0...200% for "% STANDARD" display scale

Accuracy: 0.1% of the range, maximum accuracy ±0.01 Brix with

variation of ±10 °C (±18°F) for "REGULAR" scale. 0.15% of

the range, maximum accuracy

±0.003 Brix with variation of ±2.5 °C (±4.5 °F) for "DIET"

scale

Measurement scales: "BRIX", "DIET" or "% STANDARD

CO₂ Measurement p/T

 $\begin{tabular}{lll} \mbox{Measurement range:} & 0...5 \mbox{ v/v } (0...10 \mbox{ g/l)} \\ \mbox{Reproducibility:} & \pm 0.025 \mbox{ v/v } (\pm 0.05 \mbox{ g/l)} \\ \mbox{Measurement scales:} & \begin{tabular}{lll} \mbox{v/v } (\mbox{Gas/Vol)" or "g/l"} \\ \mbox{v/v } (\mbox{Gas/Vol})" \\ \mbox{v/v } (\mbox{Gas/Vol})"$

Cycle Time: 15 sec

CO2 Measurement IR

 $\begin{tabular}{lll} \begin{tabular}{lll} Measurement range: & 0...6 v/v (0...12 g/l) \\ Reproducibility: & +/- 0.025 v/v (+/- 0.05 g/l) \\ Measurement scales: & "v/v (Gas/Vol)" or "g/l" \\ \end{tabular}$

Measurement interval: 1.8 sec

TECHNICAL FEATURES

Optional parameters: Sugar inversion, Alcohol, Oxygen, pH

Product Temperature: 5°C...+35°C (23°F...95°F)

Line pressure: Max 10 bar (145 psi) at 20°C (68°F)

Degree of protection: IP67 to EN60529

Digital interface:

Power supply: AC 85...264V ±10% 50...60Hz 60VA without pump

AC 85...264V ±10% 50...60Hz 480VA with pump RS485 for connection to M8, MP06 receivers

Profibus DP, MODBUS/TCP, ETHERNET/IP,

PROFINET

Connections: 2 fittings 3/4" Tri-Clamp®
Recirculation pump: Hygenic Centrifugal pump

More products for the Beverage Industry

UR24

Process Refractometer



Syrup Room - Sugar Dissolution

Laboratory Refractometer



Laboratory - Diet Soft Drinks

Laboratory Soft drink Analyzer



Laboratory – Diet, Brix, Fresh Brix, CO₂

Please refer to the technical datasheet for further data.





43122 Parma - Italy - Tel. +39.0521.257411 www.maselli.com











BEVERAGE ANALYZER

BRIX-DIET AND CO2 FOR THE BEVERAGE INDUSTRY



BENEFITS AND PAYBACK

- Easy installation
- No need of calibration
- Accurate readings with diet, beverages with fibers and flavored waters
- Quick changeover for both regular and diet soft drinks
- Syrup yield improvement
- Real Ca Cp Cpk calculations of process performance
- User friendly handling of the collected data



EQUIPMENT CONFIGURATIONS

The **beverage analyzer IB08** is the only system able to measure accurately **any kind** of beverage in the portfolio of a soft drinks bottling plant including diet, beverages with fibers and flavored waters.

The equipment is based **on optical technology:** refractive index for Bx/Diet measurement and infrared for CO2 one (traditional pressure / temperature method for CO2 is available upon request). Both analyzers do not have any drift in the time so that the Maselli IBO8 acts like a **"black box"** which does not need any adjustment vs the laboratory:

after the initial configuration during start up, the operators in the plant do not have to touch the system anymore.

In this scenario, the IB08 has the capability to handle **automatically the change overs** between beverages with no need to wait for laboratory checks allowing the plant to save time, improve syrup yield and filling capability.

Due to the optical technology, the equipment is virtually **no maintenance** reducing drastically the ownership costs.



FIELD CONTROL PANEL

M206 Receiver

MP06 is the new control panel for Maselli in line beverage analyzers: robust IP67 construction in a quick installation and implementation package.

By means of a touch screen panel, the operator may navigate through the intuitive software in order to monitor the trends, to handle the alarms and to make decisions about process control.

The innovative MP06 design is based on web server philosophy so that either using the ethernet network of the plant or simply a smartphone as hot spot, it is possible to enable a remote connection useful for trouble shooting or training.



M706

LABORATORY SUPERVISOR

ma

The software is M8 based, the current state of the art multi line lab software which provide a complete overview of the production data.

Find a summary of all alarms that allows you to manage from one central location and quickly take action. Move beyond simple alarm notification and to gain true insight to help you address issue. View trends easily, check previous production data, directly monitor soft drinks productions.

