STEINFURTH®
Electromechanical Measuring Systems

ICS 210

New generation of inline carbonation for wine refreshing

Carbon dioxide is known as one of the major refreshing and taste impacting ingredients of wine (beer or soft drinks).

Effective adjustment of the carbonation level (carbonation for white and rose wines, or CO2 reduction for red wines) is an important process step in adjustment & production of the optimal wine quality.

Quality improvement in white and rosé wines

The unique incorporation of fine carbon dioxide bubbles lends freshness and lightness to the flavour and body of wines. Even with dense and voluminous wines, it imparts aromas. The subtle carbon dioxide bubbles make white and rosé wines fresher, livelier and aromatic.

De-carbonation and CO2 adjustment in red wines

Excess and disturbing carbon dioxide can be removed from red wines. Instead of charging with carbon dioxide, plain nitrogen is used. The new designed ICS 210 carbonator makes it easy to adjust the optimal content of carbon dioxide in wines. The wine is simply passed through the system and conveyed unpressurized into the tank.

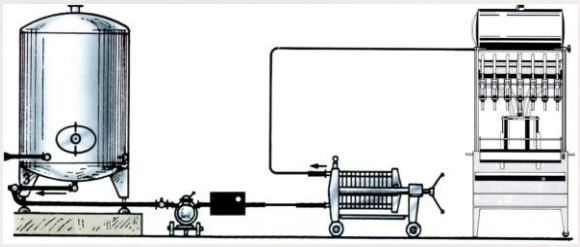
The device works purely pneumatically and doesn't need any electric energy supply. The desired carbon dioxide concentration is set directly at the device itself. If product flow drops below a minimum flow rate, the device is automatically deactivated. When the product flow increases, carbonation is activated again.

BENEFITS:

- Quick return of investment
- Low maintenance requirements
- Easy exchangeable service module on board
- Accuracy and consistency of product quality
- Easy installation and operation
- Wide range of flow rates covered with one system
- High efficiency
- CIP compatible

OPERATION:

A feed pump (not included) presses the beverage through a built-in Venturi injector, where the desired amount of CO_2 is added. The CO_2 bubbles dissolve in the downstream mixing stage.



TECHNICAL DATA:

Flow rate: (depending on injector size)	700 - 12.500 l/h (185 – 3302 gal/h)
CO_2 concentration: (continuously variable, temperature-dependent)	0-6.0 g/l / 0-3.0 vol
Required feed pump pressure:	≥ 2-3 bar/29-44 PSI
Maximum operating pressure:	6 bar / 87 PSI
CO_2 supply pressure:	7 bar / 102 PSI
Dimensions (LxHxD) in mm: inch:	270 x 190 x 160 10.6 x 7.5 x 6.3
Pressure loss:	approx. 0.7–2.0 bar (10 – 29 psi)

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