

Used Premix PARMATEC Drinkmix 12000 l/h

Machine type:	Premix
Ref:	PX15
Model:	Drinkmix 12000 l/h
Year:	1998
Condition:	In Storage
Price:	€ 28,000

Technical details

Cip system:	Yes	Safety features:	Yes
Manuals:	Yes	Width:	2940 mm
Length:	2340 mm	Height:	3432 mm
Weight:	2600 kg	Power:	10.5 kW
Voltage:	380 V	Frequency:	50 Hz

Description

Used Premix PARMATEC Drinkmix 12000 l/h

The Used Premix PARMATEC Drinkmix 12000 l/h, which PARMATEC manufactured in 1998, delivers high-performance beverage preparation. This machine precisely mixes water, syrup, and CO₂ to produce a final product with excellent stability. Furthermore, its modular configuration and advanced process control make it highly suitable for medium and large-scale production lines.

Technical Features

- Model: Drinkmix 12000 l/h
- Manufacturer: PARMATEC
- Year of manufacture: 1998
- Processing capacity: 12,000 liters per hour
- Main components:
 - Base structure provides support and ensures machine stability.
 - Water tank stores water for mixing.
 - Syrup tank holds syrup for blending with water.

- Circulation pump moves the product continuously through the process line.
- Carbonation and mixing unit injects CO₂ and ensures complete homogenization.
- Storage tank stabilizes the mixed product before filling.
- Sanitizing transfer pump moves the sanitizing solution efficiently.
- Control panel houses all operational and monitoring controls.

Work Cycle of the Used Premix PARMATEC Drinkmix

The Used Premix PARMATEC Drinkmix 12000 l/h follows a structured four-step process that ensures accurate proportioning and thorough mixing of ingredients.

1. Deaeration

First, the system removes oxygen from the water to facilitate carbonation. It does this by injecting a precise amount of CO₂ before the water enters the main tank. Additionally, a specially designed nozzle creates a “rain effect” that enhances oxygen separation. As a result, the system achieves optimal preparation for the next stage.

2. Dosing

Next, the deaerated water and syrup pass through micrometric valves that regulate their flow with exceptional accuracy. Moreover, the machine displays these flow rates on dedicated graduated indicators, allowing operators to monitor the process in real time. This phase ensures that the final premix meets the beverage's exact specifications.

3. Final Carbonation and Mixing

At this stage, the system injects carbon dioxide in the first section of the heat exchanger coil. Then, a micrometric valve controls the amount of CO₂ while a flow meter displays the exact level. Immediately after injection, carbonation and final mixing take place, ensuring a uniform and well-integrated product. Finally, the last section of the coil, which operates under high pressure, forces the product to fully absorb the CO₂.

4. Storage and Stabilization

Finally, the process moves to storage and stabilization inside a pressurized tank. Because this tank operates under controlled conditions, it ensures continuous product flow to the filling machine. At the same time, it allows the necessary resting period for product stabilization. In addition, a specialized regulation system maintains CO₂ pressure at a consistent level, preserving beverage quality.

Conclusion of the Used Premix PARMATEC Drinkmix

The Used Premix PARMATEC Drinkmix 12000 l/h stands out as a reliable and efficient solution for beverage manufacturers. Not only does it ensure precise dosing, but it also guarantees optimal carbonation and consistent process stability. Thanks to its robust construction and advanced features, this machine seamlessly integrates into existing bottling lines. Consequently, it allows companies to optimize production while maintaining high-quality standards. Ultimately, the Drinkmix 12000 l/h remains an excellent choice for manufacturers looking to enhance efficiency without compromising the final product.