



Carbonator – CO₂ Mixer

Description

Our Carbonator – CO₂ Mixer delivers precise and consistent carbonation for soft drinks, sparkling water, beer, and energy drinks. With multi-stage gas-liquid diffusion, microbubble optimization, and PLC control, it ensures uniform CO₂ saturation, superior taste, and energy efficiency. Designed for hygienic, inline operation with real-time monitoring.

Suitable for

Soft drinks, Sparkling water, Beer, Energy drinks, Flavored carbonated beverages



Core Technologies

- Dissolution System: Multi-stage contact, CO₂ 1–5 vols ±0.1
- Intelligent Control: PLC + HMI, real-time CO₂ monitoring

Machine Features

- Multi-stage Gas-Liquid Contact – Stainless steel diffusion plates for efficient CO₂ absorption
- Precise CO₂ Saturation – Variable 1–5 vols CO₂ with ±0.1 vol accuracy
- PLC + HMI Control – Adjust pressure (3–6 bar), temperature (1–5°C), and dwell time
- Real-Time CO₂ Monitoring – Infrared sensors ensure consistent carbonation
- Microbubble Optimization – Patented nozzle design produces <50µm bubbles for smooth mouthfeel
- Gas Recovery – Recaptures 85% undissolved CO₂ for reuse
- Sanitary Construction – EHEDG-certified with full drainage design
- Inline Brix Adjustment – Synchronizes with syrup dosing systems
- Taste Superiority – Uniform bubble structure compared to conventional spray towers
- Energy Efficient – Reduces CO₂ waste by 30%
- Zero Cross-Contamination – Dedicated pathways for different flavors