

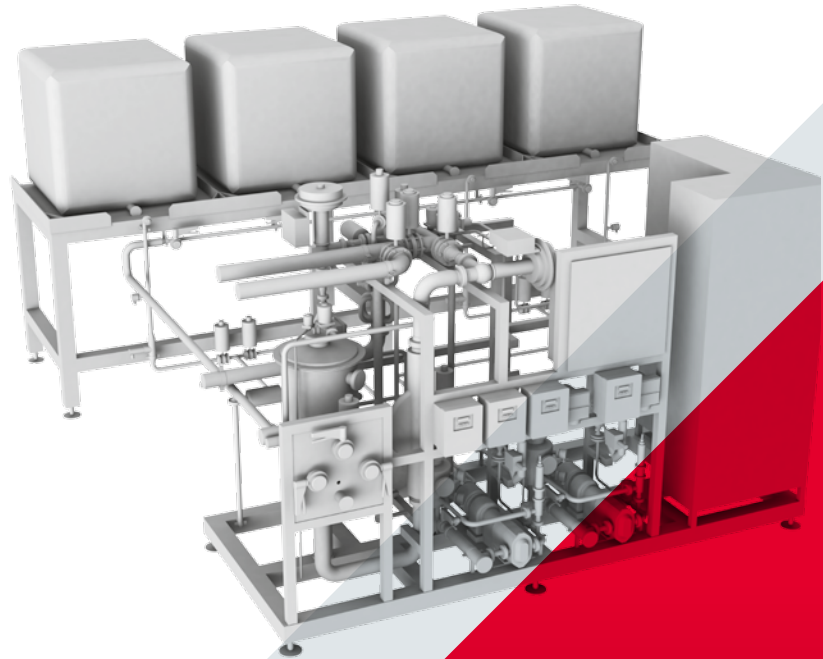
# MASSMOL

## MIXING



**VAN DER MOLEN**  
PROCESS SYSTEMS

The MASSMOL meters and mixes several components to produce final syrup, the basis for the final beverage. It runs in continuous mode and secures the exact mix according to the specific recipe. The unit complements the continuous production process and supports a minimization of production costs, not only due to its high degree of automation.



### **BENEFITS**

- Compact design with low need for space
- High degree of automation
- Reliable metering accuracy
- Continuous process and thus reduced tank need
- Manufactured using high quality material

### **PROCESS ENHANCEMENT**

- Accurate Brix determination and control
- Low wear and high reliability
- Continuous monitoring
- Recording of production data
- Existing CIP integration
- Easily integrated into existing equipment

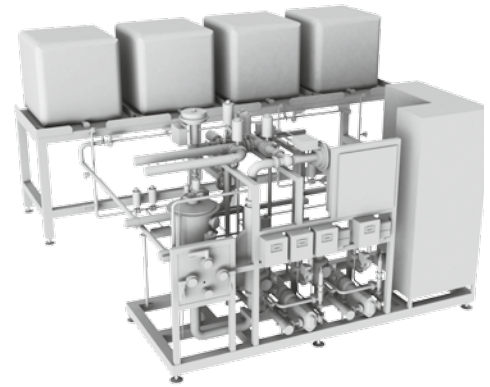
### **RECOMMENDED BEVERAGES**

- Carbonated Drinks
- Non-Carbonated Drinks
- Water and Near-Water



# MASSMOL

## MIXING



### TECHNICAL DATA

<b>Nominal Capacity (Standard)</b>	20,000–40,000 l/h
<b>Range of Capacity</b>	40–100% of nominal capacity
<b>Measuring System</b>	Mass flow meter
<b>Mixing System</b>	Static mixers
<b>Brix Reading</b>	Laserrefractometer
<b>Measuring Accuracy</b>	± 0.025 °Brix
<b>Software</b>	VDM application software
<b>Material (Product Wetted)</b>	AISI 304 or optional AISI 316L
<b>Control, Operation and Visualization</b>	Siemens S7 and TIA Portal/Allen-Bradley



**VAN DER MOLEN**

Process Systems

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