The Centec Group

Centec is a privately owned group of companies. Our automated process skids are used throughout the entire brewing process. For soft drinks, dairy and food industries we offer a large variety of skid mounted systems. We have decades of experience in water purification and deaeration, carbonation, liquid blending and dosing, flash pasteurization and cleaning-in-place. Centec technology includes a range of high precision process sensors for accurately measuring critical product properties such as extract, alcohol, milk fat, O₂ and CO₂. The largest brewery, soft drink, dairy and food groups in the world are among our key customers.

Multi Component Mixing

Centec Beverage Systems

The Centec MultiMixer is applied for the continuous and accurate mixing of two or more streams of liquids. There are a multitude of applications in the processing of foods and beverages, e.g. blending water with syrup or fruit juice. In order to produce some specialised beer based mixed drinks, juice concentrates and fruit essences are precisely blended with beer. The number of blending channels can be extended to meet individual needs, along with comprehensive recipe management. The compact MultiMixer skid provides a high degree of manufacturing flexibility and minimizes the required size of a syrup or premix room. For process control, sophisticated in-line sensors developed and manufactured by Centec are applied to determine product characteristics such as sugar content, alcohol content, O₂ or CO₂. Reliable flow meters and pneumatic control valves or variable capacity pumps permanently monitor and adjust the mass ratios, guaranteeing repeatable results with minimal product losses. The modular design of the process units allows easy expansion, e.g. for deaerated water production or finished product carbonation, together with efficient CIP system integration, all of which are provided by Centec.

**Technical Data**

- **Capacity**: 10 - 1,500 hl/h
- **Range of Dosing**: 0 - 85 °Brix ± 0.025 °Brix
- **Range of CO₂**: 0 - 10 g/l ± 0.05 g/l or 0 - 5 vol.% ± 0.025 vol.%
- **Pressure of Operation**: 0 - 10 bar
- **Temperature of Operation**: 2 - 50 °C
- **Temperature of CIP**: up to 85 °C
- **Material**: AISI 304/316L
- **PLC**: SIMATIC S7

**Options**
- in-line measurement of O₂/CO₂/sugar/alcohol/...
- water deaeration
- carbonation
- flash pasteurization

The Centec production is certified according to ISO 9001.

- **Application Specific and Energy Efficient**
  - exceptional accuracy with sophisticated sensor technology
  - excellent repeatability and minimum product loss
  - water deaeration or carbonation on demand
- **Modular Design with Standard PLC**
  - skid mounted for easy installation and start-up
- **Hygienic Execution and Full CIP Capability**
- **Outstanding Price-Performance-Ratio**

**Experience. Expertise. Centec.**

Ion Exchange · Reverse Osmosis · Membrane Deaeration · Column Deaeration · Hops Pre-Isomerization
Wort Aeration · Yeast Pitching · Nitrogenation · Carbonation · Carboblending · High Gravity Blending
Multi Component Mixing · Additive Dosing · Flash Pasteurization · Cleaning-in-Place · Deahtolization