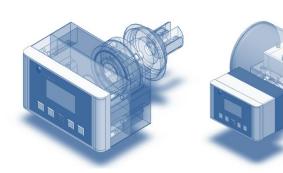




The Centec Group

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.



Accuracy. Reliability. Centec.

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Venturi Vortex Mixer for Mixing of Liquids

Centec Beverage Systems



Automated
process skids
and high precision
sensors from a
single source.
Centec.

More information at www.centec.de

Vortex Mixer

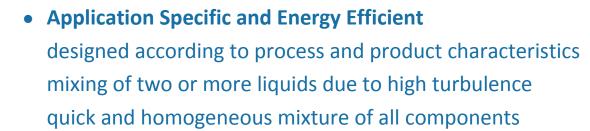
The Principle

The Centec Vortex mixer is a hydrodynamic fitting for the mixing and dispersion of multiple liquids. There is a large number of applications that require two or more liquids to be quickly and homogeneously mixed. Further applications include additive dosing of liquid ingredients (e.g. flavours, sweeteners, vitamins, colours) to a main stream. To always achieve optimal results, each Vortex mixer is specifically designed according to the application and the technical specifications such as the flow speed. Due to the design of the mixer, the product is accelerated to reach a critical velocity before it enters the swirl chamber. Due to high turbulence in the swirl chamber, the liquids mix quickly and homogeneously. The efficiency of the Vortex technology minimises the size of the mixer. Compared to conventional static mixers used for mixing and additive dosing, the Centec Vortex mixer causes a significantly smaller pressure loss.

Technical Data

Capacity	10 - 2.000 hl/h
Diameter	DN20 - DN150
Pressure of Operation	1 - 10 bar
Material	1.4301/1.4404 AISI 304/316L
Gasket	EPDM





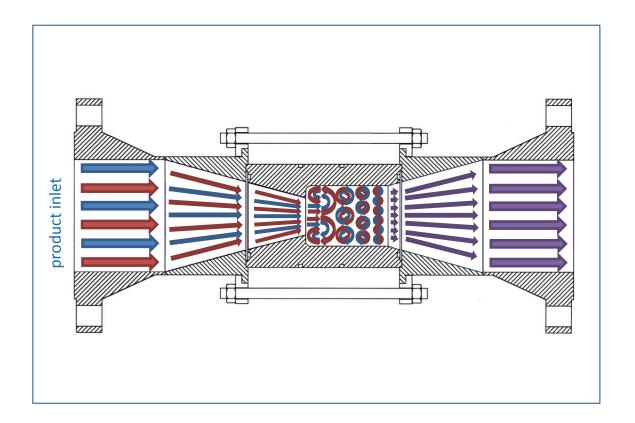
- Process Skid with Standard PLC on Demand for instant and automatic mixing and additive dosing
- Hygienic Execution and Full CIP Capability
- Outstanding Price-Performance-Ratio

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 · Dealcoholization



The Centec production is certified according to ISO 9001.

