TECHNICAL DATA SHEET

EZ_FPC

Flash pasteurisation and carbonation

EZ_FPC is a made-to-order range. Flow rate, treatment and equipment are sized for the requirement: EZ_FPC 4000 and EZ_FPC 8000 are examples, not a capacity limit for Tiko Innov.



Design view of the EZ_FPC 4000 example

EZ_FPC 4000 example: specifications

Maximum flow of the EZ_FPC 4000 example	4,000 L/h; other capacities on request
Product outlet temperature	4-6 °C
Heating	Steam through a controlled hot-water loop
Final cooling	Glycol water
Carbonation	Automatic
Buffer tank	250 L stainless steel
Recipe management	Integrated
Operator interface	17-inch HMI for a single machine; 27-inch for a combined configuration
Industrial PLCs	Schneider M241; Exclusively Schneider Electric or Siemens
Sensors	IFM
Remote access	Ubiquity, enabled as standard on the automatic EZ range

EZ_FPC

Operation and options

One range, multiple capacities.

The EZ_FPC 4000 example has a maximum flow of 4,000 L/h. An EZ_FPC 8000 can be designed for an 8,000 L/h requirement; other flow rates are available on request. These figures describe configurations, not the maximum capacity of the range or Tiko Innov. Product, thermal protocol, carbonation, utilities and layout define the solution.

Process and equipment

The documented EZ_FPC 4000 configuration processes up to 4,000 L/h. Its heat-recovery exchanger uses energy from the treated product to preheat the incoming product. A controlled hot-water loop and a steam-fed exchanger heat the product according to the selected recipe. The holding tube is sized for the flow rate, temperature and required treatment time. Final cooling prepares the product for carbonation. Automated CO_2 injection and control support the dosing process, while a buffer tank supports production continuity.

Options and project study

Applications: beer, fruit juices, fermented drinks, flavoured drinks and non-alcoholic beverages. Options include Anton Paar CO_2 measurement and control, a Siemens PLC and application-specific instrumentation. Equipment: pump and heat exchanger, holding tube, automatic cleaning and remote support. The thermal protocol and parameters are defined for the product and actual production conditions.

Combine machines, centralise control.

A single machine has a 17-inch HMI. A combined system, such as EZCIP + EZF, uses a 27-inch HMI for greater comfort. Centralising control of both machines can save up to €15,000 depending on the configuration, compared with two separate control systems. The amount is specified in the quotation.

Values describe the configuration shown. Sizing, utilities and performance must be confirmed for the product and actual operating conditions.

Discuss your project

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