

AUTOMATED

BRIX EQUALIZER

LEARN MORE



A 412684 BRIX EQUALIZER

Industrial Schneider programmable touchscreen for start-up, parameter settings and alarms

Automatic and programmable settings for the mixer in the insulated balancing tank

Separate manual start control for pumps and mixer

Management of the external pump for barrel filling (see web site)

Variable metering feed pump for permeate injection in the syrup

6 gallon tank with float for permeate feed

Alert for cleaning the Brix reader

0 to 80 **ATAGO** Brix reader, with integrated temperature sensor

Flojet (6 GPM) circulation pump for barrel transfer

Low-level alarm automatically stops the transfer to barrel allowing consistent Brix and syrup temperature

120 Volt / 15 Amp Power Supply

1 AUTOMATICALLY ADJUST THE FLOW OF THE EVAPORATOR DRAW OFF VALVE ACCORDING TO THE DESIRED BRIX

Allows to reach a more precise BRIX and reduces labour costs

Facilitates and speeds up BRIX balancing, preventing syrup cooling before barreling.

2 AUTOMATICALLY AND PRECISELY BALANCES THE BRIX DEGREE OF SYRUP IN INSULATED TANKS BEFORE BARRELING

Maximizes production income: Each excess BRIX in a 34 gallon tank is equivalent to 0.67 gallons of syrup lost.

Fully automated Brix Equalizing by controlled filtrate injection (easy to operate and intuitive)

3 BARRELING

Rapid barrel filling capacity

Accelerates the syrup barreling and avoids syrup heat loss

3 WAYS TO BARREL

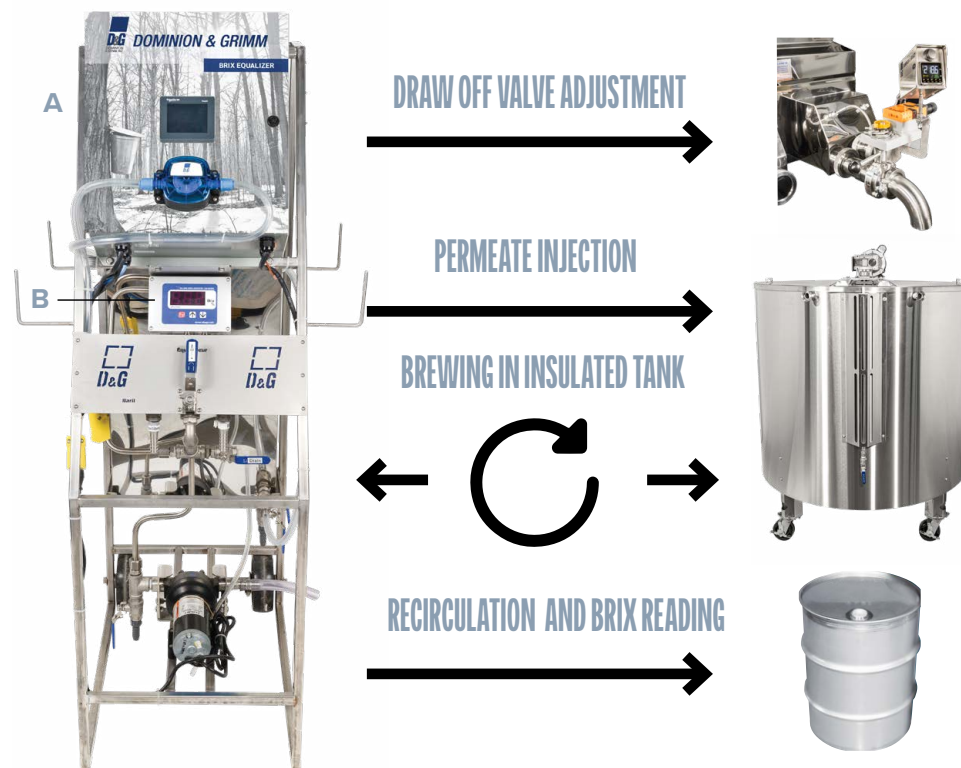
Stainless steel recirculation and transfer pump: Flojet 1/8 hp (6 GPM)

External pump managed by the Brix Equalizer

By gravity

ATAGO REFRACTOMETER CM-800A 0-80 BRIX

B 132933 Continuous ATAGO Brix degree reader for syrup



HEATED BRIX BALANCER TANKS (8100 WATTS)

NEW

- 280979** Heated round insulated tank (125 gallons)
- 280993** Heated round insulated tank (250 gallons)
- 280917** Heated round insulated tank (295 gallons)
- 280559** Atago Brix tank option included

ROUND INSULATED TANKS

- A 280986** Insulated tank (250 gallons)
 - B 280962** Insulated tank (125 gallons)
- Insulated tank to maintain the temperature of the syrup
DURING equalizing AND / OR before packaging
- 2" insulation at R6.8 / inch all around
 - 4" Insulation at R22 / inch at the base
 - Conical bottom to facilitate outflow
 - Made of stainless steel
 - Connections with ferrules
 - Superior manufacturing quality and durability
 - Two section lid on hinges
 - Optional castors
- C 280801** FRAME FOR BRIX TANK (250 gallons)
 - D 280900** Ladder for Brix tank
 - 280948** Brix balancer mixer
 - E** 1/4 hp - 110/120 Volts motor (21 RPM)
 - F** Stainless steel mixing blade

SQUARE INSULATED TANK

- G 262968** Square insulated tank (50 gallons)
- 2" R6.8 / inch insulation all around and at the base
 - Completely made of stainless steel
 - Superior manufacturing quality and durability
 - Adjustable height
 - Connections with ferrules
 - Casters included
 - Optional heating element and thermostat
 - Two-part cover with hinges
- 280528** Optional mixing kit (motor, gearbox and mixing blade)
 - 280511** Optional heating element and thermostat
 - 280542** Optional graduated level

BRIX EQUALIZERS TANKS



**NEW
BRIX READER
AVAILABLE ON
THIS MODEL**

