

BRIX EQUALIZER

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

- Allows to reach a more precise BRIX and reduces labor costs
- Facilitates and speeds up BRIX balancing, preventing syrup cooling before barreling

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)

FACILITATES BARRELING.

- Rapid barrel filling capacity
- Accelerates the syrup barreling and avoids syrup heat loss

3 ways to barrel

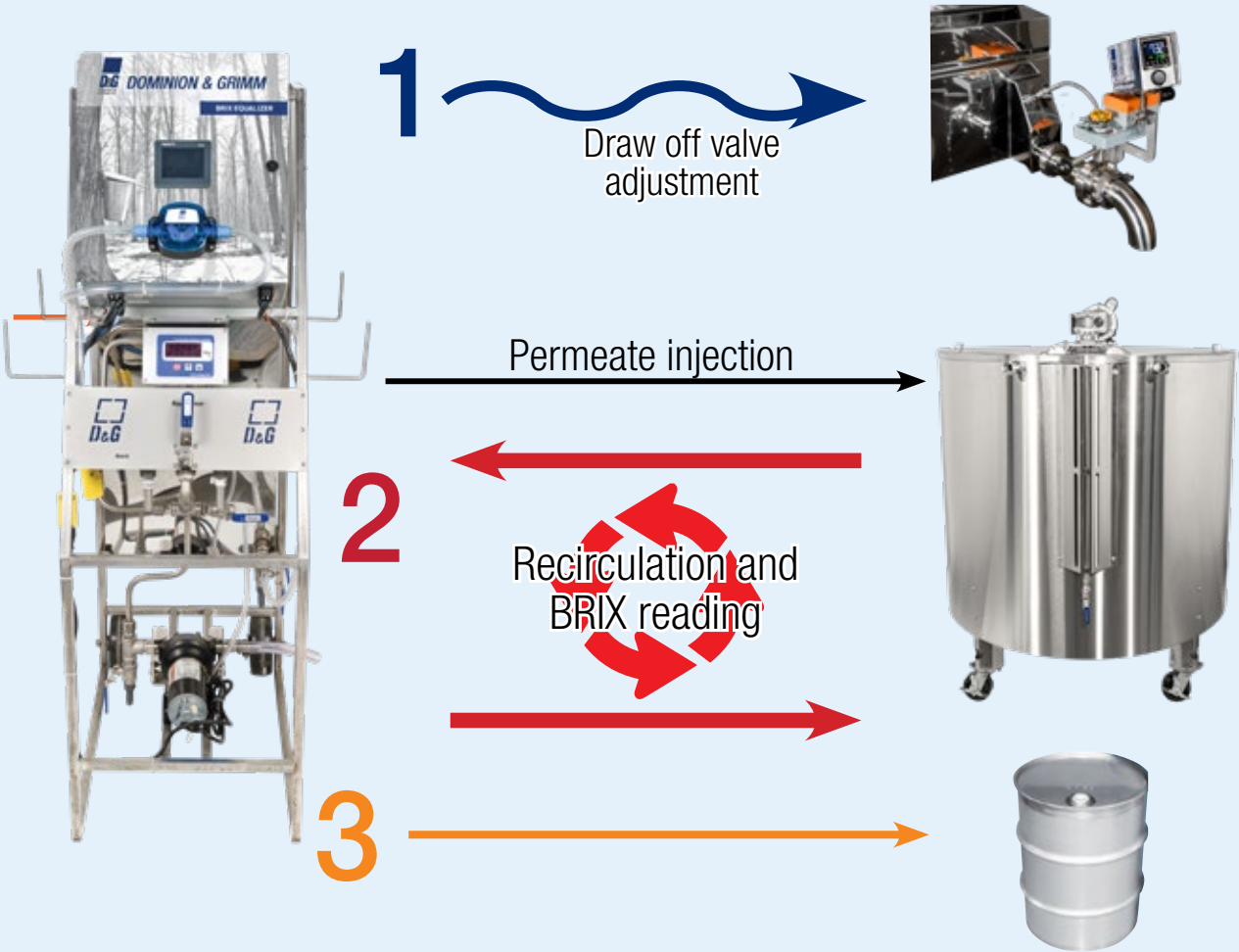
- Stainless steel recirculation and transfer pump: Flojet 1/8 hp (6 GPM)
- External pump managed by the Brix Equalizer
- By gravit



FEATURES AND EQUIPMENT INCLUDED

- Touchscreen Start-up, Parameter Settings and Alarms
- 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

BRIX EQUALIZER BALANCING SYSTEM



- Adjustment of the draw-off temperature value of the evaporator draw off according to the BRIX degree to be reached in the mixing tank
- BRIX equalizing before barreling
- Barreling process

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