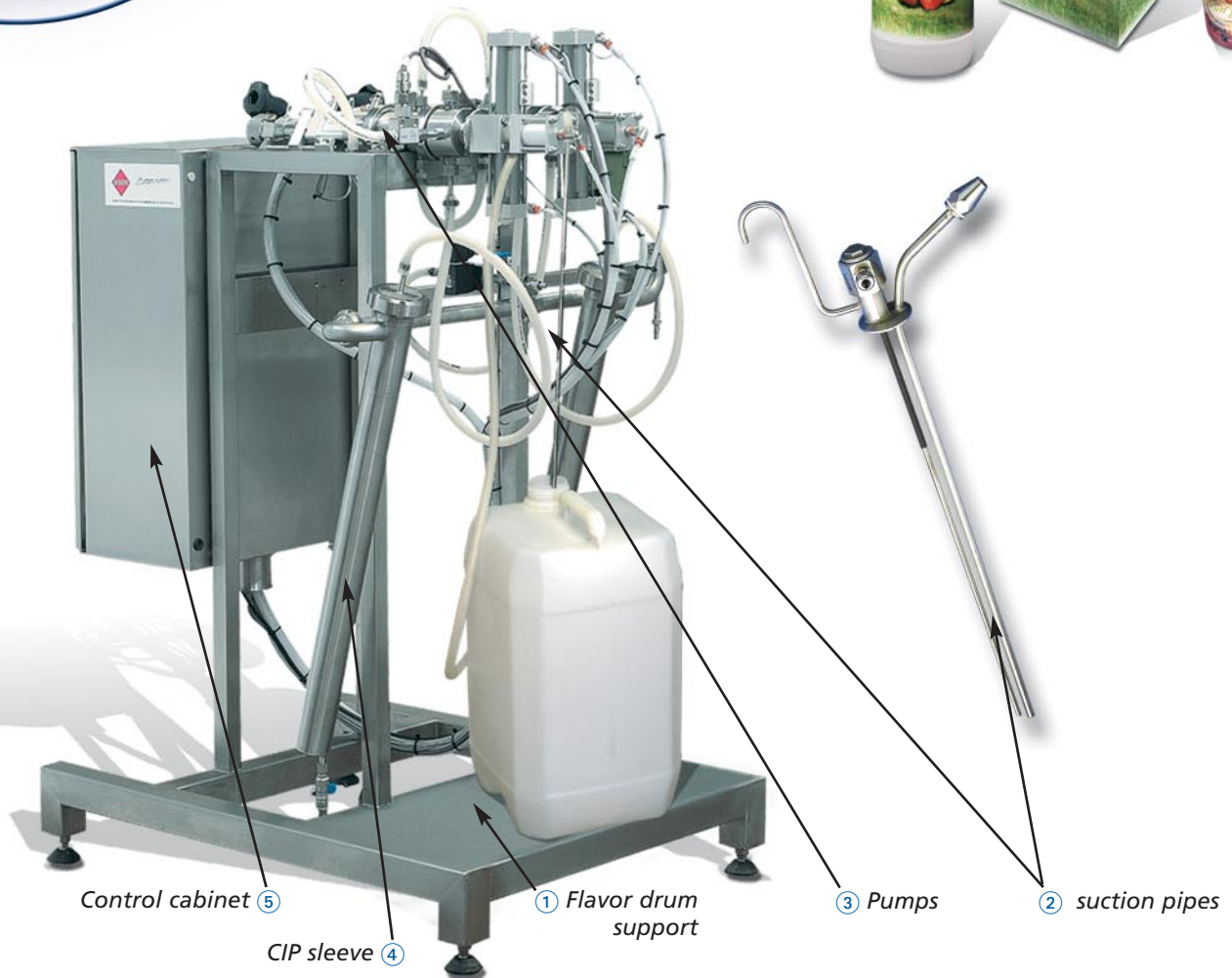


FAP : CC017/20
DATE : 26 05 2003

FLAVOURED YOGURT IN-LINE FLAVOR INJECTION.



Control cabinet ⑤

CIP sleeve ④

① Flavor drum support

③ Pumps

② suction pipes

PROCESS:	
In-line injection of ingredients in the liquid phase	
Context:	Other surrounding equipment:
Flavouring, seeding, coloring of dairy or other bases.	Heat-shaper, preformed pots, fillers.
TECHNICAL DETAILS	ADVANTAGES
① Flavour drum support.	<ul style="list-style-type: none"> Ergonomics and safety.
② Suction pipes. End of drum detection as an option.	<ul style="list-style-type: none"> No need for hopper. Elimination of the risk of product without proportioned ingredients.
③ DACC 36/40-16 pumps. Piston and controlled conical valve pump. Doses of between 4.07 and 40.7 cc	<ul style="list-style-type: none"> Precision: +/-0.5% Operates with concentrated flavouring. Minimum dose in this process: 0.1 cc. Automatic dose adjustment option. CIP/SIP
④ CIP sleeve.	<ul style="list-style-type: none"> Allows cleaning of the inside and outside of the suction pipe.
⑤ Control cabinet.	<ul style="list-style-type: none"> Independent module, ready to operate and easy to install. Regulation via flow meter pulse or conditioning pulse.

The PCM DOSYS components can be cleaned and sterilized in place. They are approved by .