

# Procan<sup>®</sup> Beverage Monitor

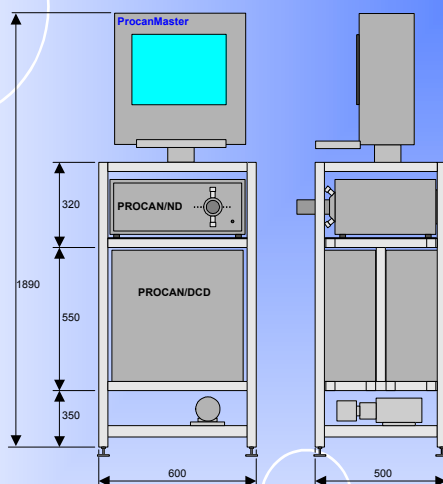
- High precision and reliability
- Stable results over the entire production run
- Simple to operate
- Minimal maintenance

## UNIQUE FEATURES !!!

The Procan<sup>®</sup> Beverage Monitor has proven to be able to measure all soft drinks and juices including all types of diets and juices with fruit particles .

**Up to now no other system has matched these requirements !**

No matter what type of product you start to produce.... Just make your choice out of the list of products and go !... and your process is protected against faulty product arriving at your filler...



## For all Juices and Soft drinks

**Brix %Diet diss.CO<sub>2</sub> and optional: pH Cond. T diss. O<sub>2</sub>**

# Procan<sup>®</sup> Beverage Monitor

## Description

The heart of the Procan<sup>®</sup> Beverage Monitor consists basically out of a highly stable process refractometer, the ProcanND<sup>®</sup> and one of the analyzers for dissolved carbon dioxide, the ProcanDCD<sup>®</sup> or Procan-CarboLine<sup>®</sup>. These analyzers are linked to a computer system, the ProcanMaster<sup>®</sup>.

Also our other quality analyzers such as the ProcanAlcoLine<sup>®</sup> and Procan- OxyLine<sup>®</sup> can be integrated in the system.

## Quality and Reliability

With Steuma instrumentation you are assured of proven quality and know how. Steuma has built up experiences in the beverage industry for over 30 years and installed systems throughout the world.

The Procan<sup>®</sup> Beverage Monitor is especially designed for the beverage industry with all typical requirements in mind. Continuous development has resulted in a system that does the job no matter what type of beverage must be monitored.

## Improve the Quality of your Production Output

The Procan Beverage Monitor ensures that no out of spec product will reach the filler.

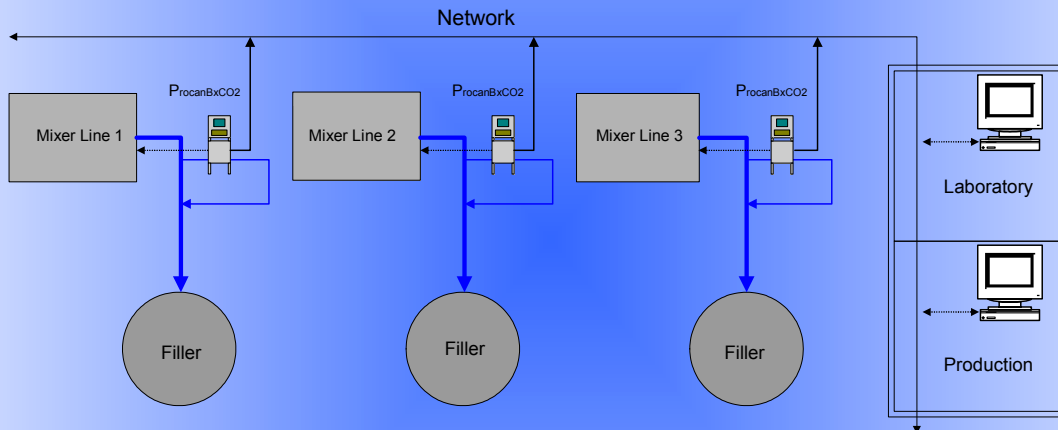
With the integrated SPC facility also the quality of the mixer's output can be improved. This enables you to save on syrup costs. Also costly laboratory analysis are reduced. Automatic feed back control to the mixer is available.

## Simple Operation

At start up or product change only the new product type must be set, the alarms must be activated and the system is running... The ProcanMaster<sup>®</sup> calculates the measured values and controls all incoming and outgoing signals. The advanced software package of the ProcanMaster<sup>®</sup> is based on Windows NT<sup>®</sup> and designed for use together with the Procan analyzers. The monitor can be fully operated at the production line but also it can be networked to a central remote PC installed f.i. in the Quality Laboratory. A number of useful options are available to customize the system to individual requirements.

## Easy Installation and Minimal Maintenance

The Procan<sup>®</sup> Beverage Monitor is a stand alone unit and must be installed in a by-pass of the product line going from mixer to filler. It includes all sampling requirements to enable easy installation. For all regular soft drinks and juices the calibration has been factory set. Standard C.I.P. routines can be used for cleaning.



## SPECIFICATIONS:

Description	Brix	Diet	Dissolved CO <sub>2</sub>
<b>Range</b> (other ranges on request)	0 ... 20 Bx nD 1,3330 ... 1.3640	0 ... 0,5 Bx 95 ... 105 %	0 ... 12 g/l 0 ... 6,1 vol/vol
<b>Precision</b>	Better than 0,01 Bx Better than nD 0,2 x 10 <sup>-4</sup>	Better than 0,005 Bx Better than 0,1%	0,1 g/l 0,05 vol/vol
<b>Sensitivity</b>	Higher than 0,001 Bx Higher than nD 0,4 x 10 <sup>-4</sup>	Higher than 0,0005 Bx Higher than 0,05%	0,05 g/l 0,025 vol/vol
<b>Drift</b>	none	none	none
<b>Process sensitivity</b>	Limited to 0,01 Bx Limited to nD 0,2 x 10 <sup>-4</sup>	Limited to 0,005 Bx Limited to 0,1%	Limited to 0,1 g/l Limited to 0,05 vol/vol
<b>Process drift</b>	none	none	none
<b>How precision has been determined</b>	Precision has been determined with a Carl Zeiss laboratory refractometer with an absolute precision of 0,01 Bx	Precision has been determined with the use of customers laboratory methods	Precision has been determined with the use of customers laboratory methods