

## **The Contiflow mixers and carbonators for non-alcoholic refreshment drinks**

The continuously operating Contiflow mixer is a superbly harmonised blending system for the soft-drinks sector. It is used for continuous production of highly disparate beverages. New output ranges, a higher maximum output, stepless output regulation and a revised deaeration philosophy, plus maintenance-friendlier design thanks to an easy-access pump configuration and rigorous use of flanged connections – these were the key features of the new generation of mixers.

The Contiflow is available in five different sizes, delivering up to 90 cubic metres per hour. Each Contiflow can be steplessly adjusted from 33 to 100 per cent of rated output, and thus within these limits is matched automatically to the speed of the filler.

The Contiflow consists of the deaeration, dosing and carbonating modules, thus uniting three processes in a single machine. In addition, recuperative heat exchangers cool down the vacuum pump's sealing water, thus enabling well-nigh loss-free operation and contributing towards Krones AG's enviro sustainability concept.