



**DAB 2.0**  
**100% CUSTOMIZE**



- our product range
- SSB 2.0:** drink room syrup
- SSF 2.0:** fruit juice room syrup
- DIC 2.0:** continuous dissolver
- DAB 2.0:** batch dissolver
- PAS 2.0:** pasteurizer
- MIC 2.0:** microelements
- CIP 2.0**
- PRE 2.0:** premix
- SAT 2.0:** saturator



<b>material</b>	AISI 304 - AISI316
<b>capacity</b>	from 1.000 l/h to 15.000 l/h
<b>processed products</b>	sugar solution
<b>packing</b>	cold - hot
<b>dosage precision</b>	+/- 0,02 brix
<b>temperature of dissolution</b>	20-95° C
<b>maximum concentration</b>	82 BX
<b>construction features</b>	monoblock
<b>technical features</b>	complete product recovery
<b>automation</b>	automatic (PLC with touch screen), registration and data capture, password to access levels, communication via ethernet network/profinet/profibus, teleassistance, inserting custom recipes, program by Prisma Tech
<b>accessories</b>	screw sugar elevator, pneumatic sugar elevator, storage tank, bag support, silos for sugar, system CIP integrated, load cells, refractometer



In the preparation of still drinks or carbonated soft drinks and juice, the preparation of the sugar solution plays a key role. The dissolver Batch DAB 2.0 and Series Prisma Tech allows a customizable and adjustable processing according to final production requirements. Several versions are available; via manual control of the automatic system, with output control of the solution or by means of load cells. The main features of this product are flexibility and ease of use. By implementing other accessories, such as the sugar elevator, excellent production results can be achieved.

