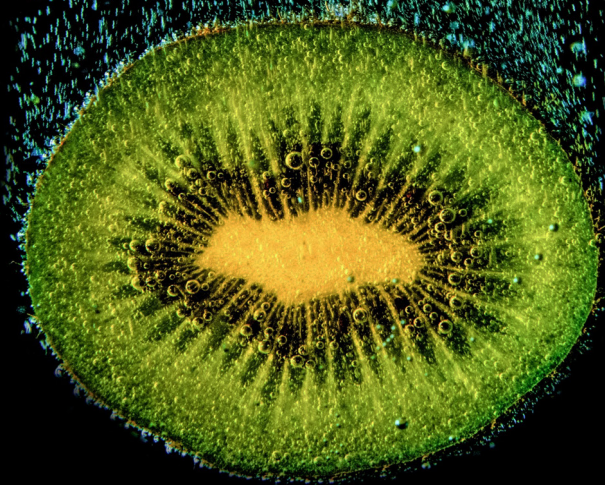




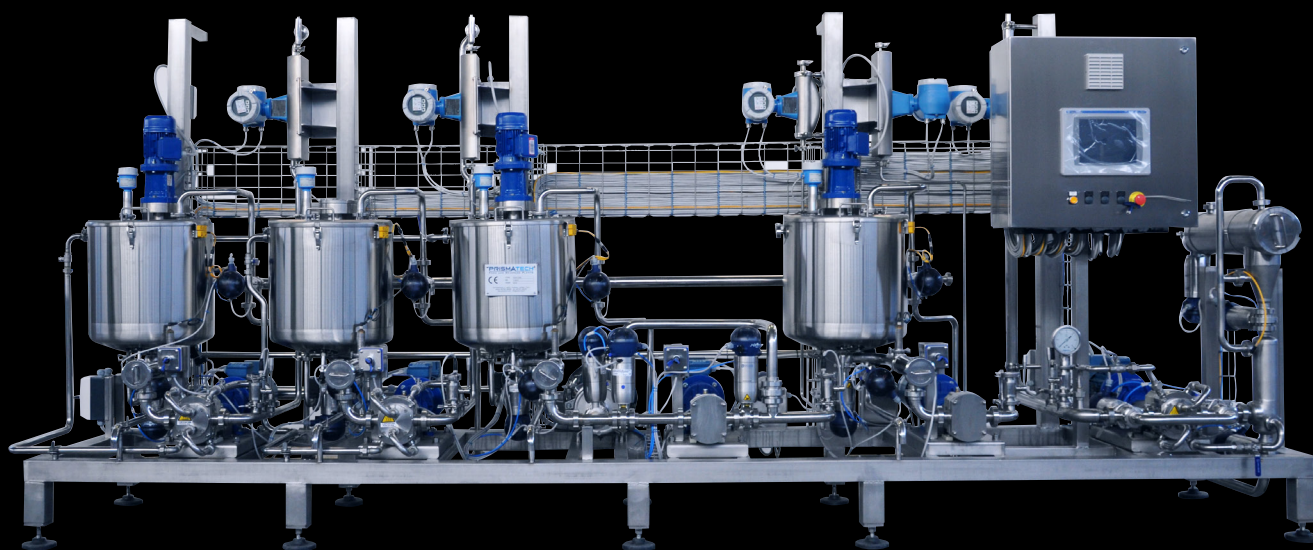
M I C 2 . 0
100% CUSTOMIZE



- 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



material	AISI 304 - AISI316
capacity	from 50 l/h to 10.000 l/h
processed products	microelements, citric acid, colors, flavours, arabix gum
construction features	monoblock, units
technical features	control of concentration, temperature and speed of fluids, sanitations verified times, custom recipes, inline dosage
automation	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
accessories	load cell, weight control for microelements, dosing hopper



The "MIC 2.0" dosing system allows the injection of trace elements measured in the finished product such as citric acid, taurine, colors and flavors.

The system, besides ensuring the precision of dosage, is suitable to be used in several sectors, ensures the complete recovery of microelements avoiding waste, and does not stress nor alter the characteristics of the elements. As a whole, the Prisma Tech line, is easy to use, is flexible and allows the sharing of data.

PRISMA TECH
FOOD AND BEVERAGE PLANTS