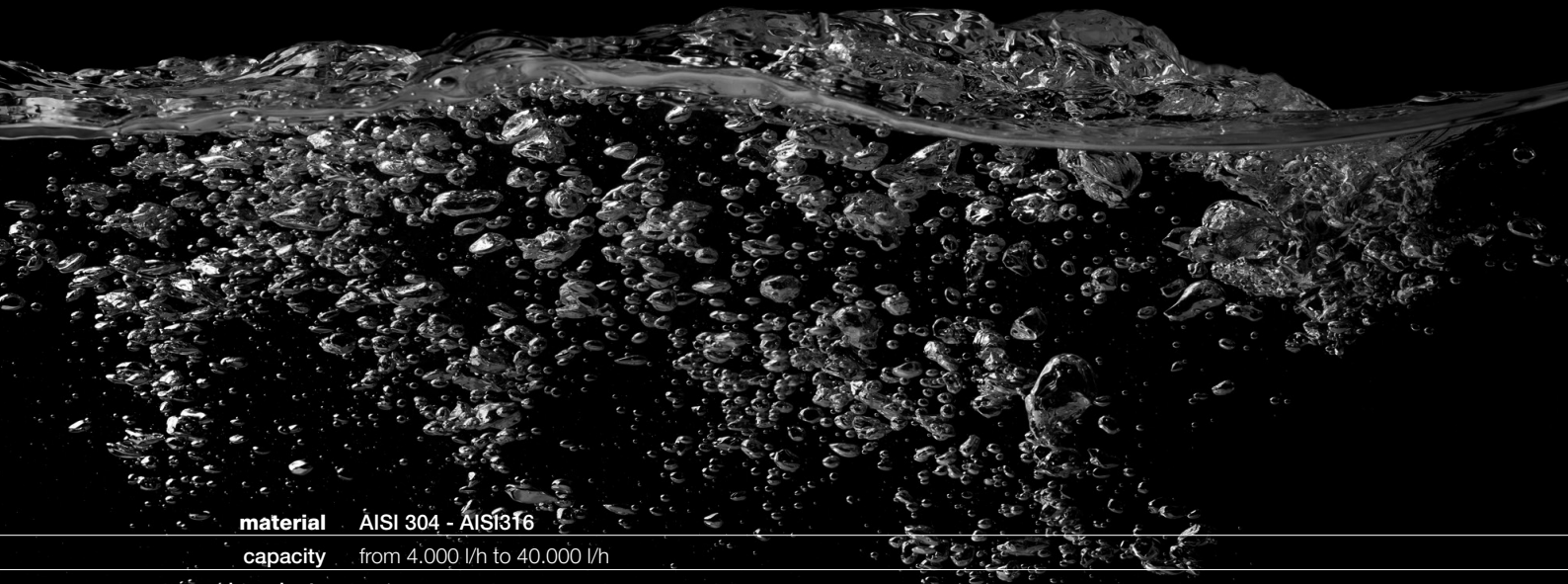




SAT 2.0
100% CUSTOMIZE

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 4.000 l/h to 40.000 l/h
processed products	water
packing	cold
dosage precision	+/- 0,1 brix, +/- 0,2 g/liter CO ²
construction features	monoblock
options construction	dosing with mass volumetric system
technical features	H ₂ O e CO ² dosage, static mixer by Prisma Tech, storage tank under pressure, CO ² recovery, H ₂ O deaeration
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	inline fluuors dosing, cooling H ₂ O, integrated system cleaning in place (CIP)



With the saturator "SAT 2.0" you can get a perfect balance of carbonated water. The accuracy of the dosages, temperature and the Prisma Tech mixing system allow you to obtain a perfect product, at the same time giving to customers the ability to choose how to personalize their product, by setting parameters such as the percentage of CO², or the size of the bubbles that client would achieve. With the Saturator "SAT 2.0" you get the maximum dosing accuracy and full CO² assimilation in the water, elements that guarantee a long life of the gas, even after opening the bottle. The "SAT 2.0" saturators are designed and manufactured to ensure the lowest consumption of energy, raw materials, and highest efficiency and durability.

PRISMA TECH
FOOD AND BEVERAGE PLANTS