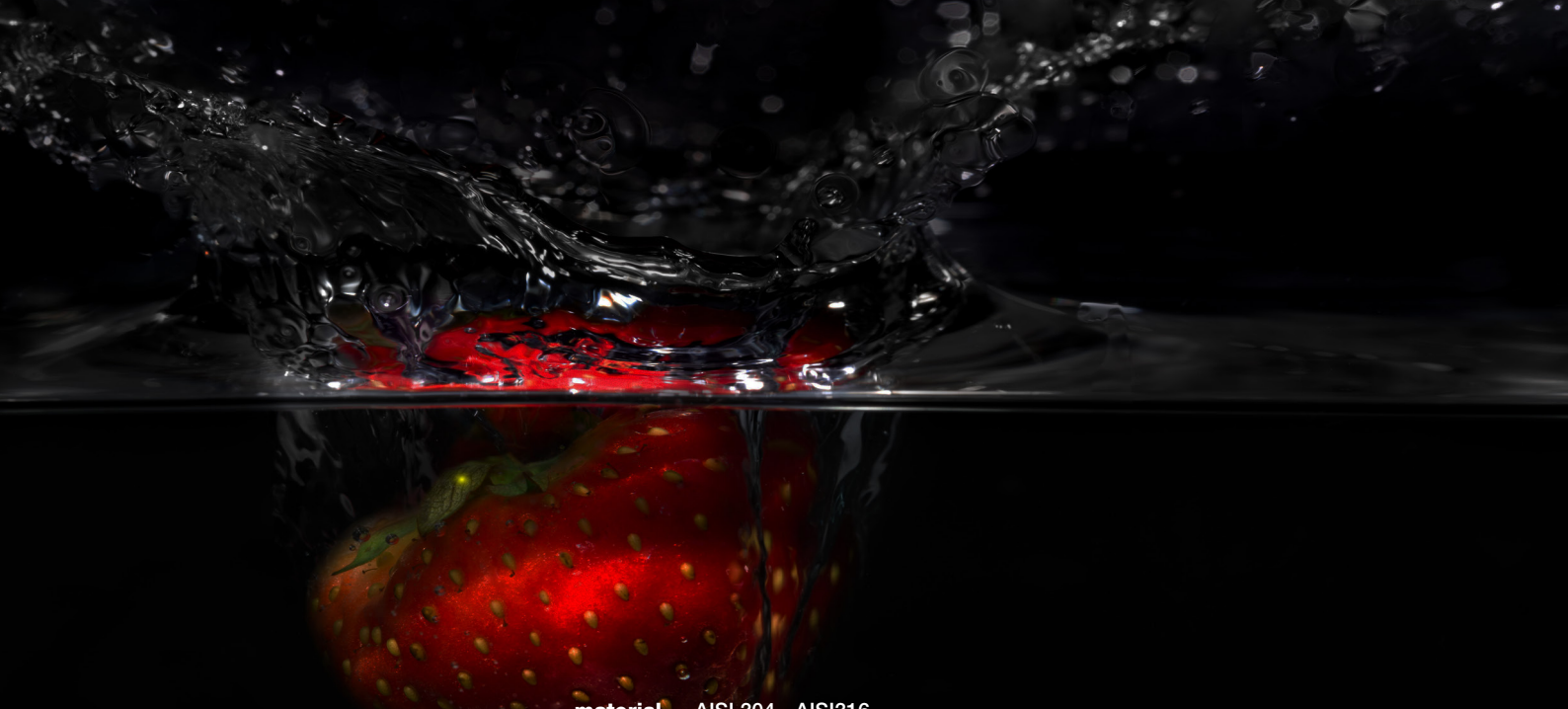


**SSB 2.0**  
**100% CUSTOMIZE**



- 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



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<b>material</b>	AISI 304 - AISI316
<b>capacity</b>	from 500 l/h to 60.000 l/h
<b>processed products</b>	flat drinks - carbonated drinks - the
<b>packing</b>	cold - hot - ultra clean - aseptic

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The syrup room is the set location of the machines used for the production of carbonated and still drinks, and tea. It is typically comprised of a dissolver for sugar, a pasteurizer, preparatory, PRE 2.0 and CIP 2.0, but there are several variations of in composition of this line of for juice preparation. As a result of our great experience Prisma Tech can advise and help the customer in the best configuration of the syrup room.

Our SSB 2.0 will guarantee quality, reliability, intuitive management and resource conservation. Through our years of steady research and the development of production plants and lines, Prisma Tech can guarantee equipment which provides ingredient preservation and which are efficient over time.

**PRISMA TECH**  
FOOD AND BEVERAGE PLANTS