

Carbonated Beverage Mixer

This mixer is designed to improve the proportion of water, syrup, and carbon dioxide in beverages. It utilizes advanced technology to lighten the water layer and increase carbonizing time, ensuring a consistent mixing result.



ADDITIONAL IMAGES



Product Overview

High-Efficiency Carbonation System

The QHS series beverage mixer is engineered to precisely control the mixing ratio of water, syrup, and carbon dioxide, making it an essential component for the production of soft drinks, fruit juices, and soda. Utilizing advanced static mixer technology, the system optimizes the water layer and carbonization time to ensure superior mixing results and effective deoxygenation. Built with high-quality pumps and reliable electrical control components, this system offers automated, coordinated operation and easy maintenance for professional beverage production lines.

Technical Specifications

Performance Models

| Model | Capacity (kg/h) | Power (kW) | Weight (kg) |
|----------|-----------------|------------|-------------|
| QHS-1500 | 1500 | 1.1 | 300 |
| QHS-2500 | 2500 | 2.42 | 500 |
| QHS-4000 | 4000 | 3.1 | 600 |

Operating Parameters

2.6

Min CO2 Content

4 °C

Max Inlet Temp

0 °C

Min Inlet Temp

Design & Features

Key Features

- Advanced static mixer technology
- Integrated CO2 reflux deoxygenation
- Automated control system
- Easy to clean design
- Suitable for soft and hard drinks