

OPERATING SPECIFICATION

Concentration Measurement:

Measurement range:	0...18.5 Brix for "REGULAR" scale 0...2000 mBrix for "DIET" scale 0...200% for "% STANDARD" display scale
Accuracy:	0.1% of the range, maximum accuracy ± 0.01 Brix with variation of ± 10 °C (± 18 °F) for "REGULAR" scale. 0.15% of the range, maximum accuracy ± 0.003 Brix with variation of ± 2.5 °C (± 4.5 °F) for "DIET" scale
Measurement scales:	"BRX", "DIET" or "% STANDARD"

CO₂ Measurement p/T

Measurement range:	0...5 v/v (0...10 g/l)
Reproducibility:	± 0.025 v/v (± 0.05 g/l)
Measurement scales:	"v/v (Gas/Vol)" or "g/l"
Cycle Time:	15 sec

CO₂ Measurement IR

Measurement range:	0...6 v/v (0...12 g/l)
Reproducibility:	± 0.025 v/v (± 0.05 g/l)
Measurement scales:	"v/v (Gas/Vol)" or "g/l"
Measurement interval:	1.8 sec

TECHNICAL FEATURES

Optional parameters:	Sugar inversion, Alcohol, Oxygen, pH
Product Temperature:	5°C...+35°C (23°F...95°F)
Line pressure:	Max 10 bar (145 psi) at 20°C (68°F)
Degree of protection:	IP67 to EN60529
Power supply:	AC 85...264V $\pm 10\%$ 50...60Hz 60VA without pump AC 85...264V $\pm 10\%$ 50...60Hz 480VA with pump
Digital interface:	RS485 for connection to M8, MP06 receivers Profibus DP, MODBUS/TCP, ETHERNET/IP, PROFINET
Connections:	2 fittings 3/4" Tri-Clamp®
Recirculation pump:	Hygenic Centrifugal pump

Please refer to the technical datasheet for further data.

Sales and service benelux

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LP10 Laboratory Soft drink Analyzer



Laboratory - Diet, Brix, Fresh Brix, CO₂

ZZ2001280H



IB08

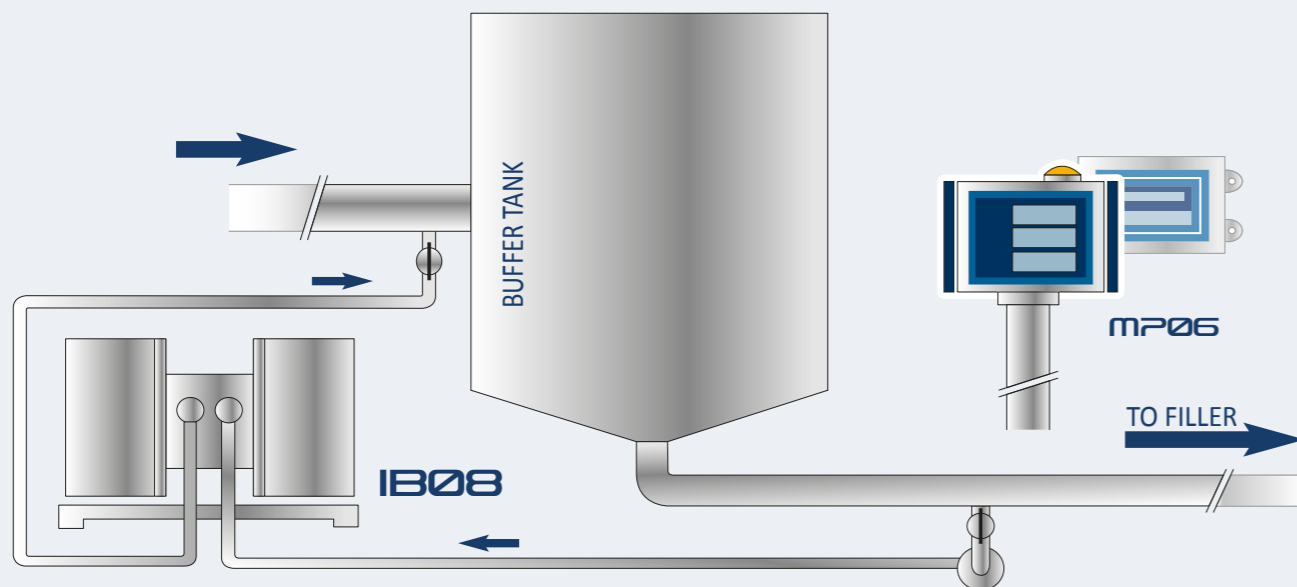
BEVERAGE ANALYZER

BRX-DIET AND CO₂ FOR THE BEVERAGE INDUSTRY

IB08

BENEFITS AND PAYBACK

- Easy installation
- No need of calibration
- Accurate readings with diet, beverages with fibers and flavored waters
- Quick changeover for both regular and diet soft drinks
- Syrup yield improvement
- Real Ca Cp Cpk calculations of process performance
- User friendly handling of the collected data



EQUIPMENT CONFIGURATIONS

The **beverage analyzer IB08** is the only system able to measure accurately **any kind** of beverage in the portfolio of a soft drinks bottling plant including diet, beverages with fibers and flavored waters.

The equipment is based **on optical technology**: refractive index for Bx/Diet measurement and infrared for CO2 one (traditional pressure / temperature method for CO2 is available upon request).

Both analyzers do not have any drift in the time so that the Maselli IB08 acts like a **“black box”** which does not need any adjustment vs the laboratory:

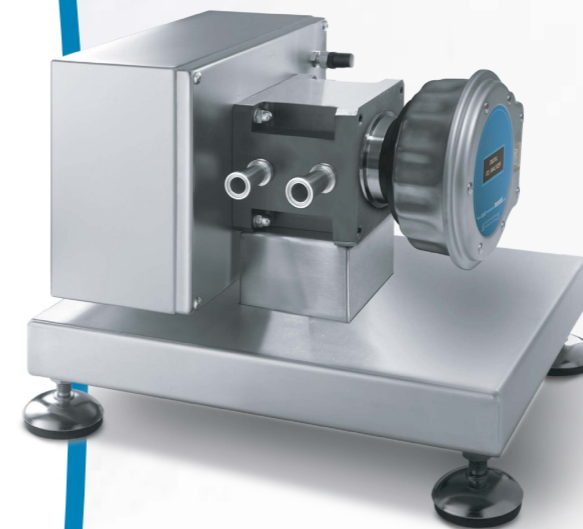
after the initial configuration during start up, the operators in the plant do not have to touch the system anymore.

In this scenario, the IB08 has the capability to handle **automatically the change overs** between beverages with no need to wait for laboratory checks allowing the plant to save time, improve syrup yield and filling capability.

Due to the optical technology, the equipment is virtually **no maintenance** reducing drastically the ownership costs.



IB08
Brix-Diet



IB08
Brix-Diet CO₂ IR



IB08
Brix-Diet CO₂ P/T

FIELD CONTROL PANEL

MP06 Receiver

MP06 is the new control panel for Maselli in line beverage analyzers: robust IP67 construction in a quick installation and implementation package.

By means of a touch screen panel, the operator may navigate through the intuitive software in order to monitor the trends, to handle the alarms and to make decisions about process control.

The innovative MP06 design is based on web server philosophy so that either using the ethernet network of the plant or simply a smartphone as hot spot, it is possible to enable a remote connection useful for trouble shooting or training.



MP06

LABORATORY SUPERVISOR

M8

The software is M8 based, the current state of the art multi line lab software which provide a complete overview of the production data.

Find a summary of all alarms that allows you to manage from one central location and quickly take action. Move beyond simple alarm notification and to gain true insight to help you address issue. View trends easily, check previous production data, directly monitor soft drinks productions.

