



Providing World-Class Process Engineered Systems and Services **WITH** Integrated Electrical Engineering, Controls & Automation

TechniBlend Industries Served

Food &
Fruit Processing



Beverage, Soft
Drinks, Juice &
Water



Alcoholic
Beverages and
Brewing



Chemical &
Misc.

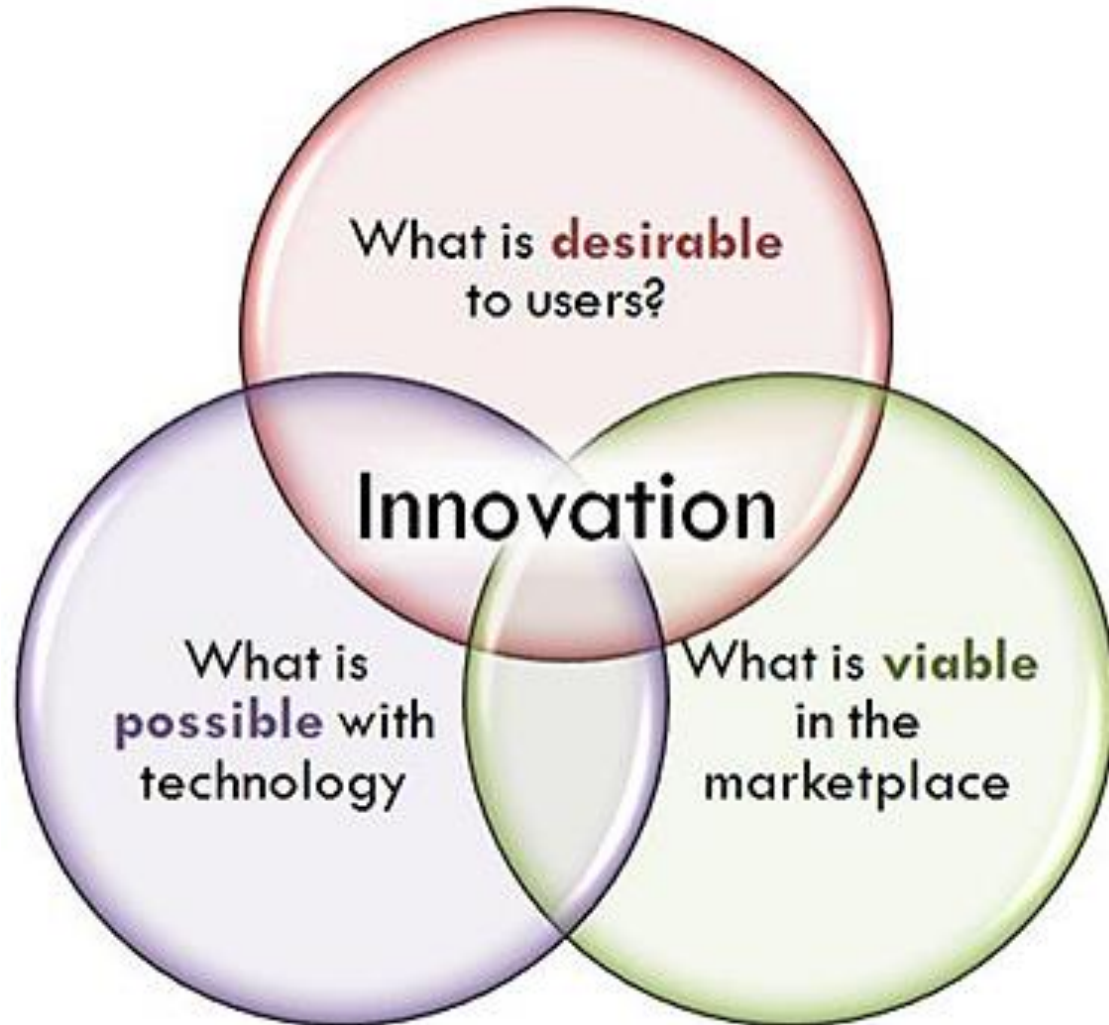




What We Can Do For You.

- Controls Engineering & Automation
- Mechanical Process Engineering
- Process Skid Design, Manufacturing & Testing
- Research & Development
- Product Testing & Prototyping
- “Turnkey” Mechanical & Electrical Installation & Commissioning
- Site Surveys & On-Site Engineering
- Equipment Calibration & Upgrades
- Field Service & Support

Innovative Products & Solutions



Product & Process Innovations

- No-Dump Filler Start Up
- Quicker Flavor & Line Changeover
- Variable Flow Blending
- Low Pressure Blending
- Low Pressure Carbonation
- Integrated CIP On-Demand™
- Lowest Energy Blenders
- Smallest Footprint Blenders
- Membrane Deaeration Technology
- 1st Dry Vacuum Pump System
- Integrated Filler Automation & Control

The ProCarb FP - 10

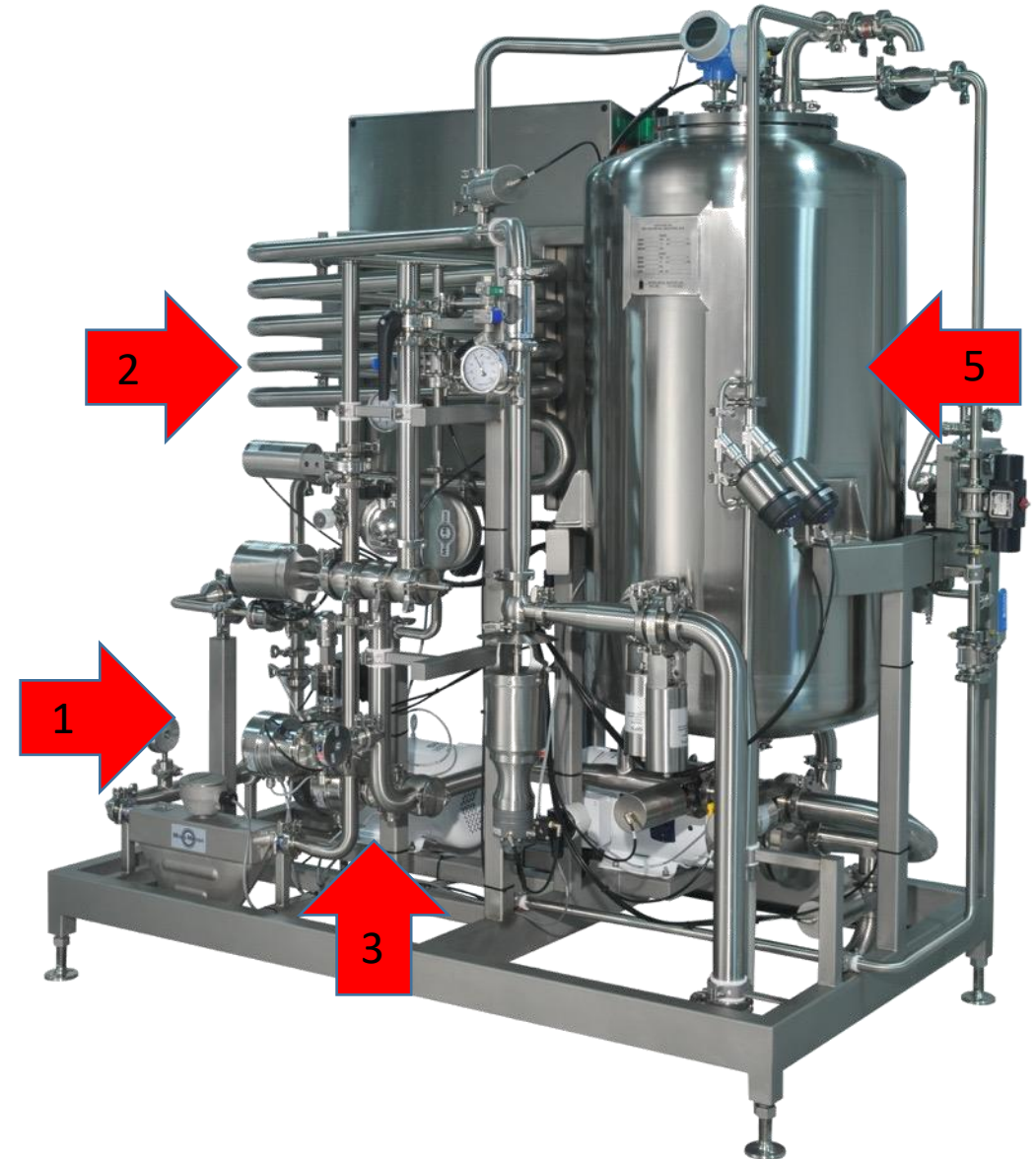
ProCarb Systems Come in Many Shapes, Sizes and Configurations

- ProCarb With Product Buffer Tank to Go Directly to a Filler or Kegging
- ProCarb with Saturation Tube for Dissolving CO₂
- ProCarb with Heat Exchanger to Cool Product down for Carbonating Efficiency
- ProCarb with Flash Pasteurization System
- ProCarb Nitro for Nitrogenation
- ProCarb with Blending for adding Flavors, Syrups, Probiotics, etc..

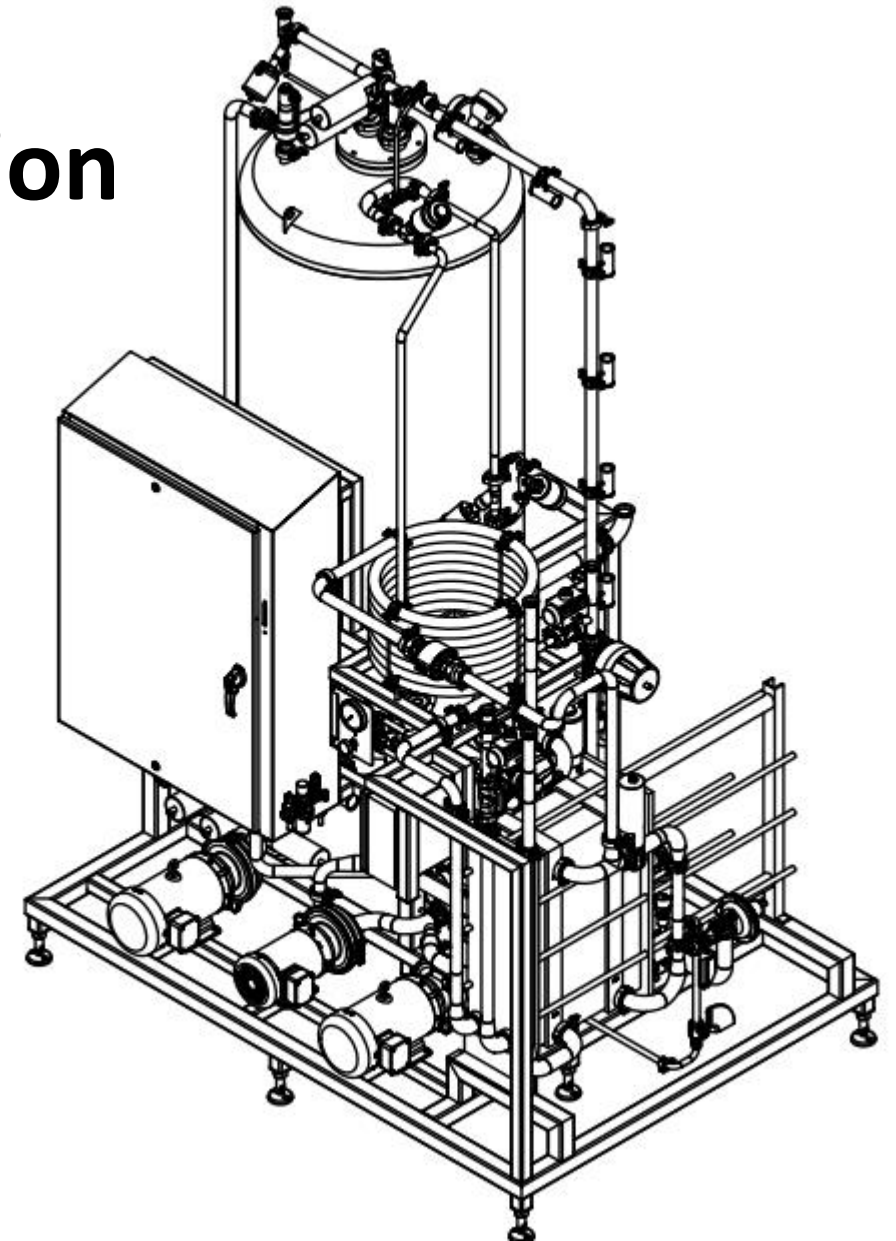
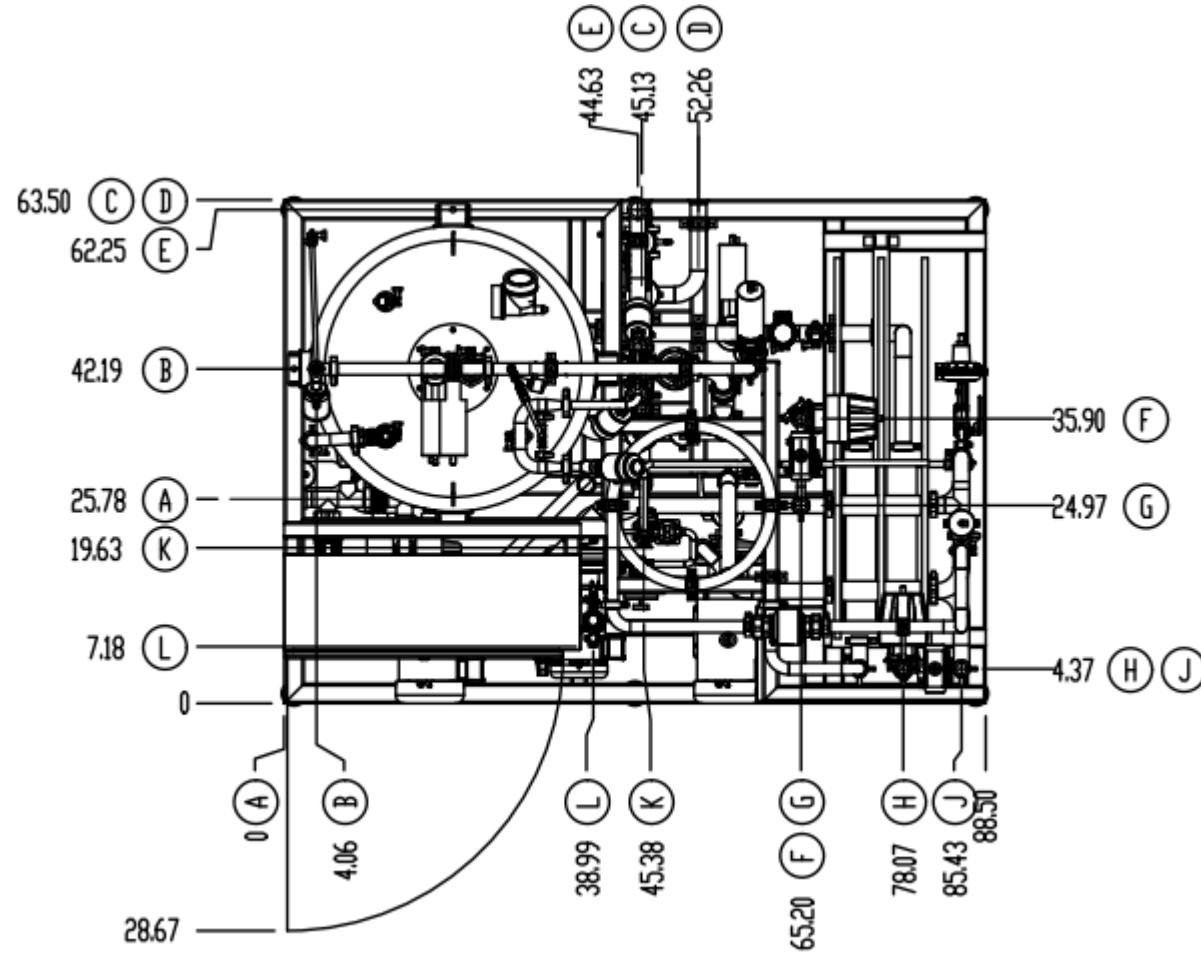


FP -10 (backside view)

- The ProCarb system on the right is capable of blending, pasteurization, carbonation, and buffering.
 1. The product is blended precisely from batch or flavor tanks.
 2. Product is then flash pasteurized to your required time and temperature
 3. Product then flows over the inline carbonation stone.
 4. Using the onboard heat exchanger (shown on next slide) the product is cooled and CO₂ is dissolved in solution.
 5. Product then enters the level-controlled buffer tank where you can automatically regulate flow to the filler.
 6. ProCarb skid is capable of controlling CIP process both upstream and downstream.



FP-10 “All-in-One”(3D view) Pasteurization/Chilling/Carbonation

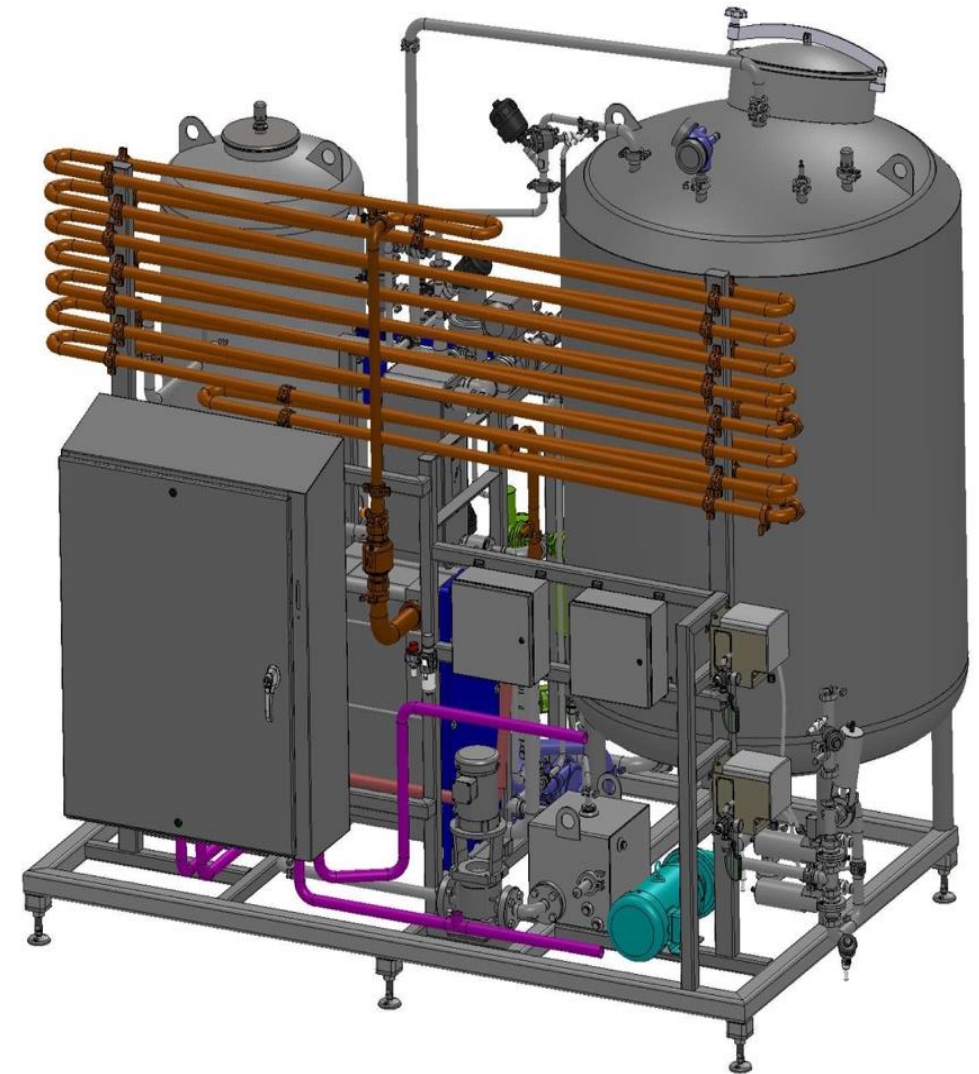


Flash Pasteurization

- The ProBrew FP is a fully automatic, stainless steel skid mounted system, which incorporates the latest PLC control technology designed to deliver unprecedented HTST (High Temperature, Short Time) pasteurization technology and control including precise PU (Pasteurization Units) control for bottled, canned or kegged beverage.

Benefits of the ProBrew FP-10 system are:

- Best in-class PU control utilizing proven PLC control technology and differential pressure sensing technology
- Instant and efficient thermal pasteurization control including thermal regeneration for energy savings and sustainability
- Sanitary and sterile design and options for CIP
- Significant space, energy and cost saving design plus tight process integration with ProFill Can, Bottle or Keg filling systems

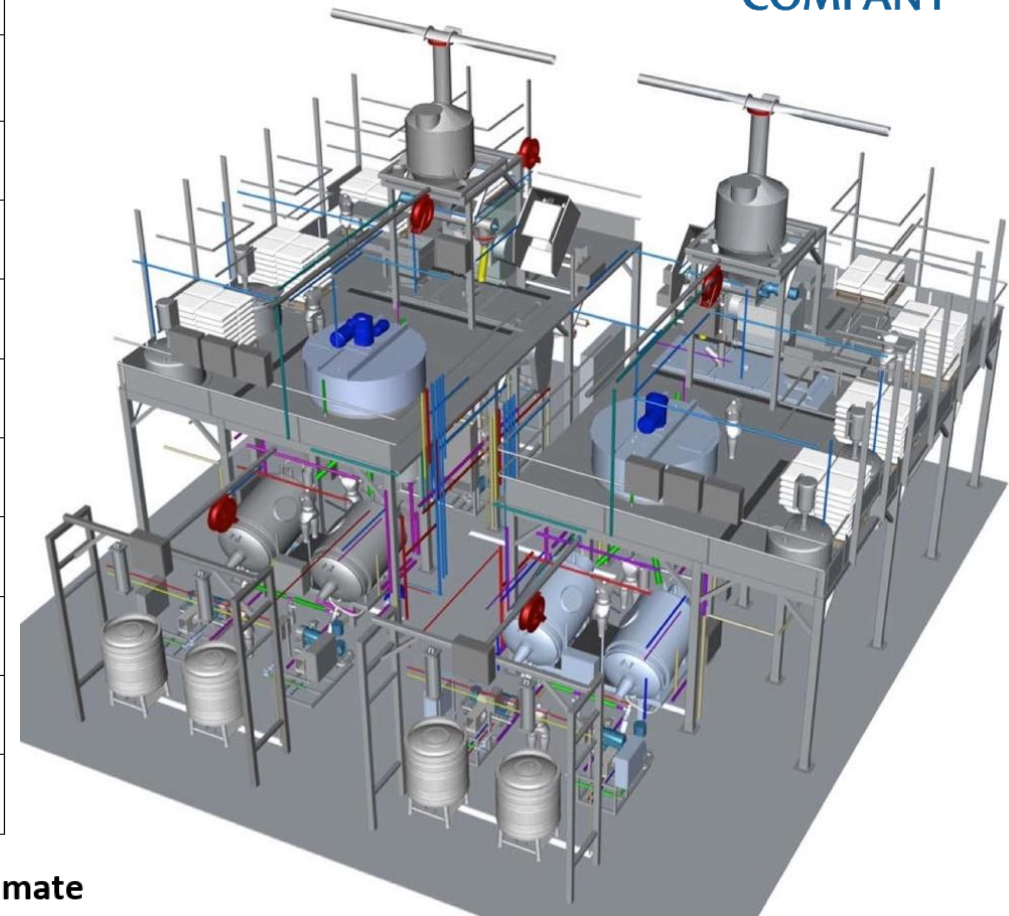


Other Considerations



PEPSI BEVERAGES
COMPANY

Nominal Capacity	10 gallons per minute (100+cpm x 12oz. Can)
Maximum Capacity	10 GPM finished beverage + 10% Overcapacity
Carbonation Range	1.0 – 4.0 volumes (depending on temperature & pressure)
Product Temperature	36° F or less
Flavor Blend Accuracy	+/- .5% vol/vol (MAG) or +/- .01% <u>wt/wt</u> (MASS)
CO ₂ Accuracy (standard)	± 0.05 (Volumes)
Controller & HMI	Allen Bradley PLC w/ Allen Bradley Panel View HMI
Voltage & Amps	230 VAC, 3 Phase, 60 Hertz, 60 Amp Disconnect (depending on options)
CO ₂ Requirements	Less than 20°C Dew Point @ 100-300 <u>psig</u>
Air Requirements	Less than 20°C Dew Point @ 100 <u>psig</u>
Product Inlet Pressure	Minimum 45psig
Dimensions (approx.)	6' long x 5" wide x 6" tall



Note: Proper Glycol supply flow and temperature are important. Recommended Approximate Tons of Refrigeration is 22TR based on 90F inlet temp, 36F product temp at 10gpm with 28F Glycol.

Thank You For Your Attention