



ALCOHOL BLENDING SYSTEMS

S&I

SYSTEMS &
INTEGRATION

PRECISE, RELIABLE BLENDING ... AT YOUR FINGERTIPS.

When it comes to customer satisfaction, your product's track record has to be perfect. When it comes to ensuring product quality from your beverage production line, you need a blending system you can count on.



BLENZER



Statco-DSI's Blenzer™ inline blending systems have a reputation for reliability right from the start. With more than 135 blenders in the field, our systems consistently achieve these firsts:

- > First day start-up
- > First week for full production
- > First filled container in spec

If you blend your products using batch processing, you can easily integrate a Blenzer system into your current production line in a small footprint. Our fully automated systems can deliver proven blending performance, achieving Six Sigma or better beverage blend accuracy. And that's not all.

Maximize Product Yields

- Alcohol and RE measurement on incoming streams to adjust for out of spec feeds
- Standardized blends; less product wasted on start up
- No-dump start; adjusts blend to displace water residual in filler

Improve Line Efficiency

- Zero changeover time
- Production-ready before product tank or filler is rinsed

Ensure Product Quality

- Precise Mass Meter-based blending
- Standardized blends
 - Syrup reservoir recirculation up to syrup injection point
 - Product tank recirculation up to filler inlet

Let our blending system's reputation protect your brand's reputation.

At the heart of every Statco-DSI Blenzer inline blending system is zero button changeover technology. These automation features lower operation costs and improve line efficiency.

Integrated Production Scheduling Software

- Operator pre-loads full production day at one time
- Completes proper cleaning regimen between all flavor changes

Eliminate Bright Beer Tanks

- Blend straight to the package filler without using bright beer tanks
- Carbonate and chill to package specs on the fly
- 100% product to filler in spec **GUARANTEED**

Automated Filler Integration

- Controls filler during all cleaning and changeover operations

Automated Beer-to-Water Interface Detection

- Ensures in spec blending for RE and alcohol
- Ensures all product sent to downstream filler is in spec

Find out how you can put Statco-DSI's blending automation to work for you.

Precise Mass Meter-based blending ensures consistent product quality.



APPLICATIONS

Sugar Introduction
Yeast for Bottle Conditioning
Flavor Introduction
Alcohol Adjustment

PRODUCTS

Shandy
Cider
High Gravity Beer
Wine
Distilled Beverages
Canned Cocktails
Flavored Malt Beverages
Infused Beverages

Any aspect within the brewery where two or more streams are brought together can utilize an inline blender.

If you can think of it, Statco-DSI can blend it. Give us a call today to explore a blending solution that meets your needs.



**Contact us today for . . .
Engineering Solutions That Make Sense.**



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