

## THE NEXT GENERATION CO<sub>2</sub> analyzer for beverages

The carbonation analyzer UC09 is a 100% in line optical sensor able to measure accurately CO<sub>2</sub> content of any carbonated beverage, beer, wine or mineral water: the installation can be easily made by means of 1 single Varivent fitting with no need of any bypass or pump.

The equipment is using optical ATR infrared technology specifically developed by Maselli for this application: the new innovative design of the analysis section allows now to withstand both standard and High Temperature applications where the temperature of the CIP exceeds 90°C.

The analyzer does not have any drift in the time so that it 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.

The measurement is very fast (3 seconds) and it helps the plant operators to control the process.

Due to the optical technology, no moving parts, the equipment is virtually no maintenance reducing drastically the ownership costs in comparison with the traditional pressure / temperature construction.

# UC09

INFRARED CARBONATION ANALYZER

CO<sub>2</sub> FOR THE BEVERAGE AND BEER INDUSTRY

## Field Control Panels

The **UC09** can be supplied with our MP01 or MP02 Receivers.

MP01 is a touch screen receiver with all the parameters at your fingertips.

MP02 adds the capabilities to visualize and analyze trends in the production data. Both receivers are equipped with serial communication in order to easily setup a PLC connection for parameter control or alarm implementation.



MP02



MP01

## OPERATING SPECIFICATION

### CO<sub>2</sub> Measurement

Measurement limits:	0...6 v/v (0...12 g/l)
Accuracy:	+/- 0.025 v/v (+/- 0.05 g/l)
Measurement scale:	"v/v (Gas/Vol)" o "g/l"
Response time:	3 sec

## TECHNICAL FEATURES

Measurement Temp:	-5...+35 °C [23...95 °F]
Max. sterilization temp. (Hot water):	100°C ( 4 hours) in the Standard configuration 130°C ( 45 min.) in the HT configuration
Line pressure:	10 bar max.
Degree of protection:	IP67 from EN60529
Power supply:	AC 24V ±10% 50...60Hz, 300mA. DC 24V ±10%, 300mA.
Digital interface:	RS485 for connection to MP01/02 receivers.
Field bus available from MP01:	Profibus / Modbus TCP / Ethernet IP
Field bus available from MP02:	Profibus / Modbus TCP / Ethernet IP
Line connection	Tuchenhagen Varivent N
CO <sub>2</sub> unit weight:	3.3 kg
Dim. unit:	176x192.5x132.5

## More products for the Beverage Industry

### IB08 Beverage Analyzer



In Line - Bx/Diet/CO<sub>2</sub>

### BA06 Beer Analyzer



In line - Alcohol, Plato, Extract, CO<sub>2</sub>

**maselli**  
PROCESS ANALYZERS

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