



Used syrup room with pasteurizer Alfa Laval



Machine type: Syrup Room
Ref: SAL11
Condition: Ready for operation

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Technical details

Type:	Automatic	Safety features:	Yes
Manuals:	Yes	---	---

Description

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This second hand Syrup Room is a complete processing section designed for the preparation of concentrated base syrups and finished syrups for beverage production. Engineered for integration upstream of a premix and an isobaric filler, it supports efficient industrial packaging workflows in a used bottling line. Manufactured and supplied by BBM Service with components from recognized European brands, it is ideal for beverage production environments that require reliable sugar dissolving, thermal treatment, and hygienic storage prior to mixing, carbonation, and filling.

The system covers the full syrup preparation sequence: simple syrup creation from treated water and sugar, finished syrup blending with concentrates, acids, colors, and flavors, and hygienic storage in stainless steel tanks. A dedicated pasteurizer helps ensure product stability, while mixers and pumps support consistent, repeatable processing. This Syrup Room is well suited for soft drink formulations such as cola, tonic, and other flavored carbonated beverages, and it integrates seamlessly with premix units that add CO2 just before the filling machine. The plant layout and component selection make it a practical solution for upgrading or expanding a used bottling line in the beverage production sector.

Technical Specifications & Performance Data

- **Sugar dissolver:** AICMA



- **Pasteurizer:** Alfa Laval
- **Storage tanks (finished/simple syrup):** 4 x 4,000 L Cavalzani
- **Storage tanks (finished/simple syrup):** 3 x 2,000 L Bertuzzi
- **Mixers and pumps:** Included for circulation, transfer, and blending
- **Process materials:** Treated water, sugar/sweeteners, fruit concentrates, flavors, additives
- **Construction:** Stainless steel AISI 304/316 process equipment
- **Cleaning:** CIP-ready design for sanitary cleaning in place

Advanced Automation & Control Systems

The Syrup Room features a centralized control panel with analog/digital selectors for process management, enabling operators to supervise dissolving, thermal treatment, storage, and transfer operations. Dosing can be achieved using precision pumping and flow control to maintain recipe accuracy. Hygienic design, sanitary valves, and instrument connections support repeatability and quality. The configuration is suitable for integration with plant-level automation and recipe control, with clear operator interfaces that simplify changeovers and routine adjustments while supporting safe and reliable operation.

Production Line Integration Capabilities

This processing plant is designed to feed finished syrup to a premix unit, where it is blended with treated water and CO2 immediately before the isobaric filler. It can be integrated inline with existing beverage production and industrial packaging equipment and is compatible with used bottling line layouts handling both PET and glass bottling downstream. Recipe-based operation supports multi-flavor portfolios, and transfer connections allow straightforward tie-in to upstream water treatment and downstream premix and filling systems.

Machine Condition & Maintenance History

The Syrup Room is offered as a second hand processing plant in good working condition and supplied as seen, ready for operation within a properly prepared production environment. Component brands and stainless steel construction support long service life and maintainability within beverage production plants.

Operational Performance & Versatility

Optimized for consistent syrup quality, the plant enables precise preparation of simple syrup and finished syrup for a variety of soft drink recipes, including cola, tonic, and flavored CSD formulations. Thermal treatment via the Alfa Laval pasteurizer enhances product stability, while dedicated mixers and pumps ensure homogeneous blending and reliable transfer. The hygienic tank farm provides buffered storage to stabilize line flow to the premix and filling machine.

Installation Requirements & Site Preparation

Installation requires suitable floor space for the tank farm, sugar dissolver, pasteurizer skid, and control cabinet, as well as clear access for CIP connections and service points. Utilities typically include electrical power, treated process water, hot water or steam for dissolving and thermal treatment, chilled water or cooling where applicable, and compressed air for valves and instrumentation. Proper hygienic drainage, pipe racks, and tie-ins to water treatment, premix, and the filling hall are recommended for efficient



commissioning.

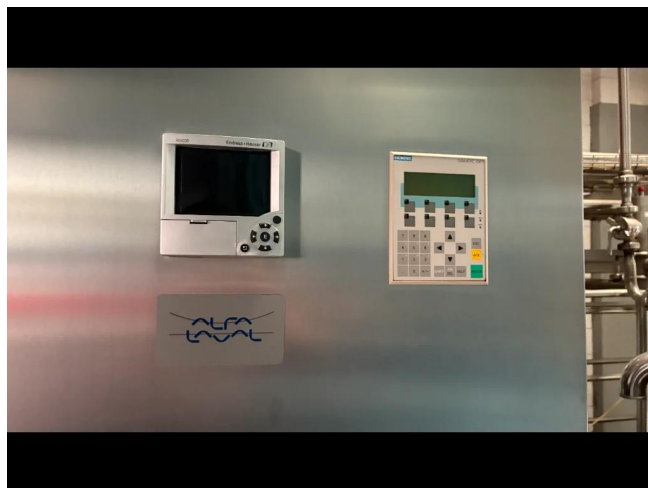
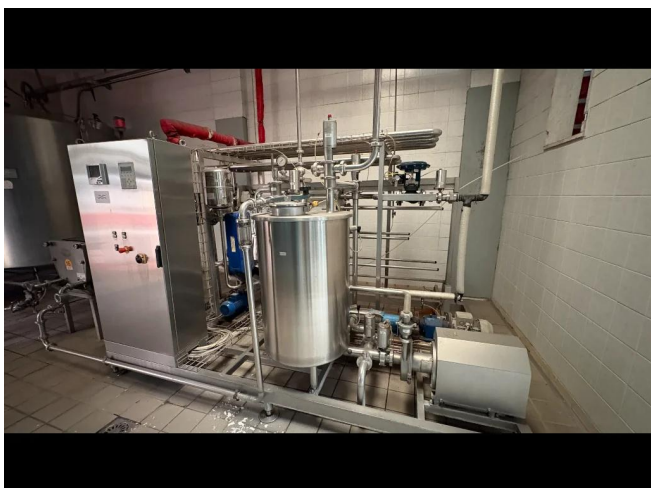
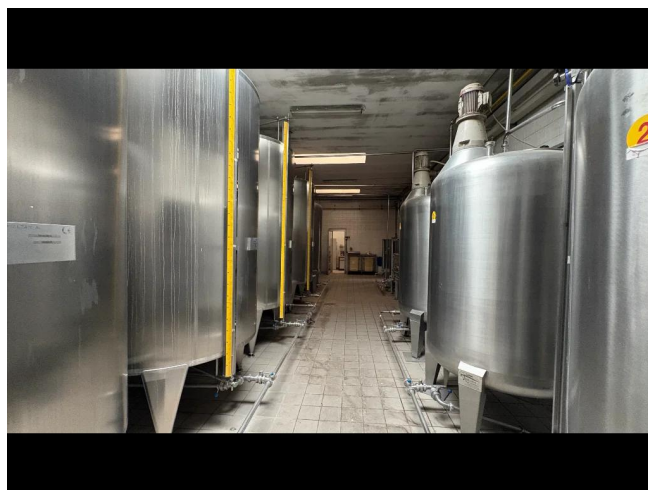
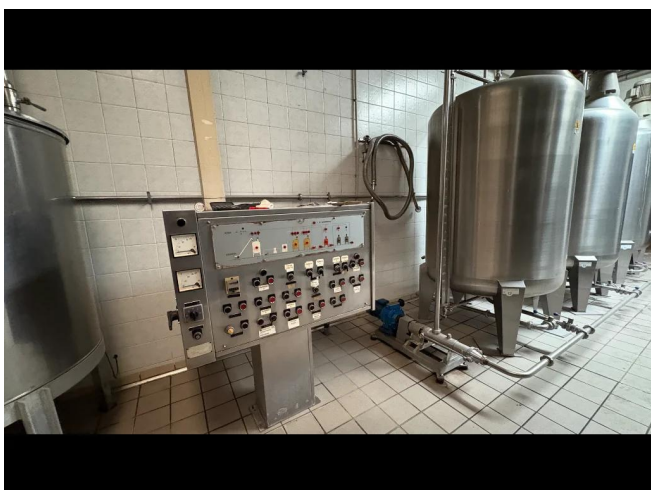
Safety Standards & Compliance Certification

Process equipment is stainless steel and designed for food and beverage applications, with sanitary connections to support hygiene and cleanability. The control panel provides operator protections with clear status indication and emergency stop capability. Guarding, sanitary welds, and CIP-ready features align with good manufacturing practices for beverage plants, supporting safe operation and product quality in an industrial environment.



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