deaeration & cip systems
rinsers
service
parts
microblend™
preventative maintenance
fillers
deareration & cip systems
valves
closure equipment
container handling equipment
Bevcorp is a full-service provider of fillers, blenders, crowners, cappers, seamers, handling equipment, rinsers, refrigeration equipment and deaeration systems for the carbonated soft drink, beer, water, juice, energy drink and non-carbonated beverage industries.

We have been serving the packaging industry with equipment and service since the early 1990s, offering new, remanufactured and used machinery to fit all budgets. All of our products are manufactured and supported from our production facilities near Cleveland, Ohio and Atlanta, Georgia.

**Fillers**

Bevcorp is dedicated to supplying the beverage industry with new fillers and remanufactured fillers — both conventional and electronic volumetric (EV) — for bottles and cans. Our rebuilt fillers are delivered in as little as eight weeks. A one-year warranty accompanies our new and remanufactured fillers.

**Conventional Fillers**

**(Pressurized Tank/Mechanical Fillers)**

Bevcorp’s new conventional fillers and Crown remanufactured fillers are well known for their reliability. We offer can fillers (40 valve to 130 valve) with fill rates up to 2,000 cans per minute and bottle fillers (28 valve to 120 valve) with fill rates up to 1,200 bottles per minute.

**Filler Upgrades:**

- Automatic lubrication systems
- Stainless steel design & construction
- Customized electrical control systems
- CIP/CO₂ systems
- Safety guards
- Common bases

Please see our website for a complete list of upgrades.

**Electronic Volumetric Fillers**

Bevcorp’s new line of Electronic Volumetric bottle fillers offers the same quality features as our conventional filler line, with the added benefit of electronic volumetric filling.

**Features & Benefits:**

- Volumetric filling valves
- Reliable magnetic or mass flow meter technology
- Fewer parts to maintain than mechanical valves
- Capable of running still and carbonated products in a wide range of package sizes
- Capable of running carbonated products at more ambient temperatures
- Ability to monitor and document CIP flow rates on each valve
- Individual valve fill adjustments from operator interface terminal
Filler Replacement Parts

We maintain an extensive inventory of the highest quality new and rebuilt filler replacement parts for both Bevcorp and Crown fillers. Many are also available with design improvements and upgraded materials, such as stainless steel and hard chrome plate. Specialty items can be quickly produced with our extensive in-house machining capabilities.

Parts Upgrades and Options:

- Automatic lubrication systems
- Can size conversions for multiple can sizes
- CIP/CO₂ systems
- Product line enhancements
- Stainless steel designs
- Worm drive conversions
- Air conveyor conversions

Avoid hours of lost production time during an unexpected crash by tapping into Bevcorp’s store of quality, used, structural components (castings, brackets, etc.).

Filler Valves

Bevcorp’s high-speed bottle and can valves provide increased filling speeds, less agitation of product, hot CIP compatibility, improved yields, more accurate fill heights and easier maintenance.

Bevcorp’s R&D department is able to prepare a set of bottle filler vent tubes for each package you run, optimizing smooth product flow and enabling the fastest filling speeds. These are available with different color tips for ease of identification between sets.

Electrical Packages & Accessories

- Missing vent tube detectors
- Electronic filler bowl level controls
- Valve monitoring systems
- Stand-alone valve opener controls
- Electronic controls integration for fillers, cappers, rinsers, crowners, conveyors and liquid nitrogen dosers

Lubrication Packages & Accessories

Bevcorp offers complete and partial automatic lubrication systems with state-of-the-art computerized control panels. The (clean) Orsco oil lubrication system is superior to traditional systems, which produce excessive grease in the filling room.
Container Handling Equipment

Bevcorp container handling equipment and conversion packages are custom designed and manufactured for most types of fillers, including Bevcorp, Crown, H&K, Krones and Meyer.

Quick Change System

Bevcorp Quick Change handling parts for bottle and can fillers allow decreased changeover time, require no special tools and have snap-in locators for repeatable results.

Neck Registration System

Bevcorp Neck Registration handling parts allow a single filler to run different size bottles without having to elevate the bowl or capper, providing greatly reduced changeover time. This system is designed with less potential for bottles to jam in the transfer area. Neck Registration represents the most cost-effective container handling option when running three or more bottle sizes.

In addition to handling equipment, we manufacture durable, lightweight handling parts carts, designed to hold a complete set of handling parts and conveniently labeled for quick identification of parts.

Advantages of all Bevcorp container handling parts:
- Emergency replacement parts ship within 24 hours
- Lightweight with durable construction
- Improved bottle handling
- Color-coded by bottle size

Traditional bolt-on style handling equipment is also available.

Rebuilt Assembly and Exchange Program

Production downtime and associated labor costs can be significantly reduced when completely rebuilt assemblies are utilized instead of in-plant overhauls of filler equipment. Installing a rebuilt carriage, for example, takes only 2 to 5 days compared to the typical 7 to 14 days when rebuilding a carriage in your plant using individual parts.

The Bevcorp exchange program includes fillers, combining table assemblies, carriages, filling unit pedestal center column assemblies, gear boxes and crowners.

The used equipment is completely disassembled to the base casting, which is then sandblasted and inspected. All worn areas are brought back to new machine size, painted with industry-tested paint and completely rebuilt with new and rebuilt components.

You install the rebuilt assembly (or have our professional service staff install it) and return your used assembly to us. Many upgrade options are also offered with rebuilds.

You Save Three Ways:
- Rebuilt components are more economical than new
- Reduce production downtime by installing assemblies rather than individual parts
- Receive credit for your used exchange assembly
**Guarding Packages**

Safety guards are available from Bevcorp for all fillers (Bevcorp, Crown, H&K, Meyer, etc.) as well as other equipment such as seamers, cappers and labelers.

- Free-standing or integrated panel system
- Stainless steel construction
- Lexan® windows provide a clear view of equipment
- All hinged doors are equipped with safety interlock switches
- Panels are easily removed for minor machine maintenance

**Closure Equipment**

- **Cappers**
  - Remanufactured stand-alone, downstream cappers
  - Remanufactured cappers integrated with Bevcorp fillers
  - New cappers, integrated with Bevcorp fillers
- **Crowners**, new and remanufactured
- Remanufactured seamers on a common base, with Bevcorp fillers

**Rotary Rinsers**

Features:

- Stand-alone or mono block rinsers
- Designed for superior handling of lightweight bottles
- All stainless steel construction
- All quick-change handling for multiple package sizes
- Ionized air and water rinsing options

**Filler Service**

Filler service is readily available with unparalleled response time, made possible by dozens of experienced servicemen located throughout the U.S.

- Emergency & scheduled repairs
- Troubleshooting
- Parts installation
- Complete filler rebuilds in field
- Filler installations, removal and rigging
- Comprehensive filler audits
- Specialized tooling
- After-hours technical assistance, on-call 24/7
MicroBlend™

MicroBlend™ blending system is the only patented mass-flow based multi-stream blending system that offers precision blending to an accuracy of ± .1% with a repeatability of ± .025%. The MicroBlend system has achieved its ability to measure, blend, carbonate and calculate product strength and yield information due to the capabilities of the Micro Motion Elite Mass Flow Meters and the specialized software developed for this process.

Features and Benefits:
- Virtually eliminates losses due to off-spec product
- Reduces downtime due to flavor or tank changes
- Continuously monitors syrup concentration to reduce variances and improve product quality and yield
- Calculates the exact amount of gas to be injected into the blended beverage.
- Virtually eliminates product loss or empty containers left on the line due to its automated container cut-off feature
- Elevate finished product Brix/Ratio on start-ups
- Shut down if sugar is introduced during a diet run
- Automated changeover and container cut off

Bevcorp’s MicroBlend division can manufacture a variety of blending systems and combinations:

Carbonated Soft Drinks
Bevcorp’s CSD blenders are manufactured with either CO₂ or N₂O injection. CSD blenders can be equipped with either membrane or vacuum water deaeration. Bevcorp also provides product chillers with a reputation for quality.

Blend-Only (Juice)
Hot Fill and Non-Carbonated blenders are manufactured without the gas injection, deaeration and product chilling. Juice blending systems are manufactured in 304L or 316L SS depending on customer specifications. Mineralized waters can be blended at approximately 25-to-1.

Multi-Stream Blenders
For production with three or more streams, Bevcorp’s multi-stream blenders meet the current needs of the juice industry, as well as many other food and non-food manufacturers. Based on the recipe requirements, which can be stored in the blender’s memory, individual streams are enabled or disabled. The number of streams is essentially unlimited and each stream can be controlled to the flow meter’s specification of 0.1%.

MicroBlend Cost Savings/Payback
Our customers claim that our blending system has less than a two-year payback. The MicroBlend System saves money on changeovers in two ways. First, when water is used to push syrup to the blend unit, the MicroBlend System decreases the amount of water proportional to the lowering syrup Brix until the blending rate cannot be maintained and automatically shuts down. All blended product in the system is at standard and can be used with maximum syrup yields.

The second way you save is with Biological Oxygen Demand (B.O.D.). The entire product at changeover being rinsed from the system is at finished product Brix level or below.
MicroBlend Technology Advantages

- Logs a constant record of events (operator changes, Brix, tank changes, etc.)
- Alarms and shuts down blend process if out-of-standard conditions occur for Brix, ratio etc.
- Has elevation feature for start-up Brix or ratio to make all product charge-ups the same
- Lets operator know when the syrup is at full strength at the blend unit on charge-ups
- Variable blend rate lets operator choose the rate for desired containers per minute
- Extremely accurate proportioning and monitoring. Product accuracy of ±0.2%
- Reads true Brix, not refractive Brix, same as parent company
- Records line speed, filler efficiency and actual and projected cases
- Configurable inventory and production alarms
- Can be totally hot or cold sanitized with no plumbing changes

Functionality

These blenders utilize specialized software to allow graphics, component totals, density, temperature and event and historical data logging. The historical data allows review of the production records and specialized reporting.

Each stream will monitor:

- Mass flow in lbs/min
- Total lbs
- Temperature F
- GPM
- Density in gm/cm
- Total gallons
- Brix relative to sucrose
- Control output percentage

Historical trending consists of:

- Stream flow set point
- Product tank level
- Stream GPM
- Product temperature
- Control output percentage
- Product tank flow
- Product density
- Product Brix
Deaeration & CIP Systems

Vacuum Deaeration

The Bevcorp vacuum deaerators are the most common form of deaeration used in meter-based blenders to achieve the lowest dissolved O₂ value possible. Ours is a “Vacuum/Recirculation” type oxygen removal system with CO₂ injection.

Advantages:
- Supplies from .75 to 1.2 ppm O₂ content
- Contains an atomizing diffuser in the water inlet to the deaerator
- Elimination of entrained gasses from the water facilitates CO₂ absorption in the mixed product
- Smaller footprint
- Less installation cost
- Deaerator and discharge piping are cleaned during CIP
- Historical data trending and reporting

Membrane Deaeration

Membrane technology is a highly efficient way to remove oxygen from water when temperatures are below 45° F and its performance exceeds conventional vacuum deaeration.

Membrane contactors contain thousands of micro-porous polypropylene fibers knitted together and wound around a distribution tube and are capable of removing or adding gasses to fluids.

CIP/Deaerator Integration

The Vacuum Deaerator has the capability of optional CIP functionality built into the same skid package. The existing vacuum tank becomes the CIP reservoir. The result on a conventional CIP system is a lower installation cost and overall hardware cost.

- Utilizes existing footprint, electrical and process piping connections and distribution pumps
- PC-driven operator interface with historical data collection and reporting
- Deaerator and discharge piping are cleaned during CIP

Audits

Bevcorp process engineers can audit your systems to identify equipment capabilities and deficiencies in blending units, service utilities and refrigeration systems.
Carbo-Coolers

Bevcorp has an extensive program for Carbo-Cooler and Flo-Mix beverage process systems. We rebuild beverage process systems to like new condition and provide:

- Complete overhauls/rebuilds
- New/replacement electrical panels and pneumatic panels
- Micro-Stat electronic pressure control kits
- Micro-Sparge pre-carbonation kits
- Capacitance level control kits
- Process control valve and piping enhancements
- Replacement stainless steel reservoirs
- External tank level control kits for noncarbonated soft drink products

Refrigeration

Our refrigeration parts inventory includes:

- Vilter compressors, spare parts and Vilter 717 oil
- Hansen regulating valves, relief valves and spare parts
- Parker/RS valves and spare parts
- Alfa Laval plate & frame chillers, gaskets and spare parts
- Pressure and temperature switches
- Grasso compressor spare parts

Refrigeration Service Technicians:

- Provide field service for trouble shooting and repairs for refrigeration systems
- Perform routine service, complete overhauls and install Vilter & Grasso Compressors
- Repair and maintain Alfa Laval plate and frame chillers
- Administer and maintain preventative maintenance service for refrigeration systems
- Issue complete documentation to customers for all repairs and service performed

Audits

Refrigeration systems are audited to eliminate unexpected equipment failures, increase the service life of equipment and provide a safe and efficient ammonia refrigeration system.

We take oil samples and provide analysis and implement a thorough inspection of the compressors, condensers, plate and frame chillers, suction traps, receivers, ammonia system valves and piping for functionality and mechanical integrity.
Replacement Parts

Spare Parts
Bevcorp supplies parts for Mojonnier Carbo-Coolers, Flo-Mix, Reflux Coolers and DE-OX Columns. Our Kennesaw parts department staff will make recommendations and provide quality parts at competitive prices.

Bevcorp maintains extensive spare and replacement part inventories for blending and processing equipment. Some of the popular brands we carry include:
- Vilter
- Definox
- Micro Motion
- Hansen Technologies

Blending & Processing Service

Service
Our experienced field service technicians provide repairs, overhauls, preventative maintenance and upgrade kit installations.
- Repairs and troubleshooting
- Equipment overhauls
- Audits and system evaluations
- Installation of machine upgrades and kits
- Preventative maintenance for MicroBlends, Mojonnier Carbo-Coolers and Mojonnier Flo-Mixes
- Phone technical support

Mojonnier Carbo-Cooler & Flo-Mix Processor Audits:
- Identify equipment capabilities and deficiencies
- Recommend upgrades to boost production capacities
- Improve operating procedures
- Diminish down time

MicroBlend Processor Audits:
- Insure system is operating at optimum performance level.
- Verify calibration of components for flow, temperature and density integrity
- Evaluate operating procedures
- Provide software program backups
Preventative Maintenance Programs

Bevcorp Preventative Maintenance Programs are designed to eliminate unexpected equipment failure, increase equipment service life and insure a safe environment. On every PM service call, Bevcorp provides a complete log of all service activity, including component condition, maintenance performed and a list of installed parts.

MicroBlend

The MicroBlend Preventative Maintenance Program inspects, repairs and documents the condition of the four major components of the MicroBlend System:
- Blend system
- Carbonation system
- Deaeration system
- Product/H₂O chiller

The Carbo-Cooler Preventative Maintenance Program provides repair, replacement, calibration and documentation of the condition and performance of the four major components of the Carbo-Cooler System:
- Deaeration system
- Blend system
- Cooling system
- Carbonation system

Refrigeration

The Bevcorp Ammonia Preventative Maintenance Program includes:
- A general inspection and routine service on all compressors and evaporative condensers
- A minor overhaul on each reciprocating compressor
- An inspection for functionality and mechanical integrity on all suction traps, receivers and ammonia valves
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