



INLINE BLENDING SYSTEMS

S&I

SYSTEMS & INTEGRATION



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



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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.

Statco-DSI's Blenzer™ inline blending systems have a reputation for reliability right from the start. With over 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.



BLENZER

> Maximize Product Yields

- Auto Brix blending recovers out of spec syrup
- Standardized blends; less product wasted on start up
- No-dump start; adjusts blend to displace water residual in filler
- Accepts sugared product at 15-20 Brix under spec

> 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

> Automated Syrup Room Integration

- Selects syrup room tank by recipe
- Controls all syrup tank functions once tank has been QC approved
- Transfers critical control/QC parameters during tank acquisition

> Automated Filler Integration

- Controls filler during all cleaning and changeover operations

> Automated Syrup-to-Water Interface Detection

- Ensures in spec blending for sugar and diet recipes

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



Precise Mass Meter-based blending ensures consistent product quality.



APPLICATIONS

From our beverage engineering center in St. Louis, we design and manufacture blending systems for a wide variety of products including:

Beverage

- Mineralized water
- Flavored water
- Juice
- Power/electrolyte drinks
- Carbonated soft drinks

Brewing

- High gravity beer
- Alcohol blending
- Quick change/low loss modules
- Flavored malt beverage

Food

- Table syrup
- BBQ sauce

Dairy

- Yogurt

Personal Care

- Wet wipes

Don't see your product listed here? Give us a call today to explore a blending solution that meets your needs.