

CONTROL 65°BRIX DIRECTLY IN THE SUGAR DISSOLVING & SYRUP ROOM

Continuous in-line Brix monitoring for dissolving, filtration, storage and final blending.

CSD

JUICE

DAIRY DRINKS

CONFECTIONERY

SYRUPS



65.0° Brix

CM-800α IN-LINE MONITOR

- ✓ Track concentration continuously
- ✓ Output to alarms, records or PLC/DCS
- ✓ Correct drift before transfer

MEASURE AT THE LINE. CORRECT BEFORE STORAGE OR BLENDING.

Reduce dependence on periodic grab samples and respond immediately to concentration drift.

RECOMMENDED MEASUREMENT POINTS

01

Dissolver outlet

Confirm simple syrup concentration immediately after dissolution.

02

Filtration outlet

Verify concentration before transfer to the syrup tank.

03

Syrup tank transfer

Detect dilution or concentration changes during circulation.

04

Final blending

Support accurate dilution and finished-syrup preparation.

WHY CONTINUOUS BRIX CONTROL

- ✓ Maintain a consistent syrup target
- ✓ Detect dilution and concentration drift immediately
- ✓ Reduce rework, product loss and unnecessary sampling
- ✓ Support automatic water or sugar correction
- ✓ Integrate with plant control and data recording

CM-800α AT A GLANCE

0.0-80.0

°Brix range

±0.1

°Brix accuracy

4-20 mA

5-100°C

Up to 160°C

wetted-part temperature

PLANNING A NEW SYRUP ROOM OR UPGRADING AN EXISTING LINE?

Share your product, target Brix, temperature, pressure, line size and process connection for an application review.

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**REQUEST A TECHNICAL
REVIEW**