

Syrup Cooler for Beverage Production

This syrup cooler utilizes an M series compressor. It is designed to cool down normal temperature syrup by pumping it into the cooler to lower it to a preset temperature for beverage mixers.

TL-500型糖浆冷却机 TL-500 MODEL SYRUP COOLER

该机采用法国美优乐压缩机组，将常温糖浆泵入该机进行冷却至设定温度，供给于饮料混合机，是生产碳酸饮料的辅助设备。

This syrup cooler uses M series compressor from France. It could cool down normal temperature syrup, which is pumped into the cooler, to lower preset temperature. Lower temperature from the cooler would be fed into beverage mixer. This is accessory equipments on carbonated drink producing line.



TL-500

Product Overview

Professional Syrup Cooling Solution

The TL-500 Syrup Cooler is a specialized accessory designed for beverage production lines. It efficiently lowers the temperature of syrup from ambient levels to a precise, pre-set temperature before feeding it into the beverage mixer. This critical cooling process is essential for maintaining consistent quality in carbonated drink manufacturing.

Technical Specifications

Model	TL-500
Compressor Origin	France
Compressor Series	M Series

Application

Key Functions

- Cooling ambient temperature syrup
- Preset temperature control
- Integrated feeding to beverage mixer

Primary Application	Beverage Production, Carbonated Drink Lines
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