The Pinpoint Carbonator is primarily designed and suited for carbonation of beer, water, soda, wine, and other qualifying liquids but also used for nitrogen injection and wort aeration. The product portfolio has a full range of available capacities (see technical specification). Smallest, model 1 inch (Size 25), ideally suited for craft breweries, microbreweries, small wineries and other small operations with low flow applications.

The Pinpoint Carbonator is designed for highest CO$_2$ saturation, and intimate gas-to-liquid bonding with micro-pore, stainless steel injector plates dispersing very fine, 5 – 9 micron size bubbles. The injector plates in the Pinpoint Carbonator are micro porous and feature large contact on both sides.

**ECONOMIC AND RELIABLE CARBONATION**

**BENEFITS**

- Designed for highest CO$_2$ saturation
- The product portfolio has a full range of available capacities
- Simple in-line installation, in either vertical or horizontal line runs.
- Stainless steel construction
- Fully suited for CIP cleaning (solutioning-in-line) or cleaning by use of a ball brush when unit removed from line and replaced with a spool piece.
- Easy access to internal components (porous discs and check valves)
- Lowest pressure drop of any in-line or similar carbonating device
FUNCTIONAL PRINCIPLE
Beer passes across the plates as a thin liquid film, immediately receiving full CO$_2$ saturation even at the lowest possible flow rate. The foam head remains stable over long time periods; when the head does recede, CO$_2$ saturation continues to hold at a high level. The immediate saturation and improved bonding provided by pinpoint carbonation reduce foaming during the transfer of beer from Ruh to storage and greatly reduce the beer’s air content.

SCOPE OF SUPPLY
• Pin Point Carbonator
• Pressure gauge for liquid
• Pressure gauge for CO$_2$ gas
• Manifold for CO$_2$ supply with adjusting valves
• Check valve
• Drain valve

TECHNICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th>Size</th>
<th>Max. capacity bbls/hr</th>
<th>Max. capacity gpm</th>
<th>Height Inch</th>
<th>Width Inch</th>
<th>Weight lbs</th>
</tr>
</thead>
<tbody>
<tr>
<td>1&quot;</td>
<td>25</td>
<td>13</td>
<td>18⅞&quot;</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>2&quot;</td>
<td>110</td>
<td>57</td>
<td>27¼&quot;</td>
<td>29½&quot;</td>
<td>40</td>
</tr>
<tr>
<td>3&quot;</td>
<td>350</td>
<td>181</td>
<td>34½&quot;</td>
<td>36½&quot;</td>
<td>50</td>
</tr>
<tr>
<td>4&quot;</td>
<td>550</td>
<td>284</td>
<td>41¼&quot;</td>
<td>42&quot;</td>
<td>62</td>
</tr>
<tr>
<td>5&quot;</td>
<td>820</td>
<td>424</td>
<td>48⅛&quot;</td>
<td>49¾&quot;</td>
<td>75</td>
</tr>
<tr>
<td>6&quot;</td>
<td>1200</td>
<td>620</td>
<td>59&quot;</td>
<td>60&quot;</td>
<td>90</td>
</tr>
</tbody>
</table>

APPLICATIONS
• Beer, water, soda, wine
• Other qualifying liquids
• Nitrogen injection and wort aeration

LEARN MORE
Interested in an inquiry or more information:
Click or scan our QR code to contact us
or visit us at FOODANDBEVERAGE.PENTAIR.COM

All Pentair trademarks and logos are owned by Pentair. All other brand or product names are trademarks or registered marks of their respective owners. Because we are continuously improving our products and services, Pentair reserves the right to change specifications without prior notice. Pentair is an equal opportunity employer.