

Vesmach

Your bakery solutions provider...

Product Name:

Continuous Aerator Mixer

MODEL: A50

Specification

- Mixing head in stainless steel with pins in rotor and stator
- Mixing head stator jacketed for tempering or cooling
- Pneumatic mixing head pressure regulator for pressure control inside the mixing head
- Direct drive for mixing head
- Frequency controlled r.p.m. adjustment of mixing head
- Manual air dosage with mass air flow meter
- All machine settings can be shown on the display
- Operating & display are in inclined position & all machines settings can be shown on the display
- Can be equipped Seal flushing system for cooling/lubricate the mechanical seal
- All controls and electrical components are mounted inside cabinet
- Mixer frame made of stainless steel
- All pipes & couplings executed in AISI 304



Specifications

Power	220V, 1PH, 60Hz
Capacity	60~150L
Products	layer cake, mini roll, cup cake, chiffon cake, Muffin, egg drops, mousse, whipped cream, biscuit cream, etc.