

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Continuos Aerator

MODEL: A20 Laboratory Type

Features:

- 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
- 10L Jacketed Buffer tank & mono pump included
- Frequency controlled



Purpose:

The machine is used for pre-mixing batter into its main feed tank and pump,

Specifications

Power	220V, 1PH, 60Hz, 120 Watts
Capacity	6-8 liters/hr
Products	layer cake, mini roll, cup cake, chiffon cake, muffin, egg drops, mousse, whipped cream, biscuit cream, etc.P