

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Continuous Aerator

MODEL: A30

Whats New

Small to medium sizes bakeries including premixing tank, buffer tank ,continuous aerating system . The machine can be installed independently for easy relocating working place. Machine guarantees special economy, durability, high performance, high quality, easy clean, save labour & place at reasonable prices.



Purpose:

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

Specifications

Power	220V, 1PH, 60HZ
Capacity	40-100 kg/hr
Products	layer cake, mini roll, cup cake, chiffon cake, muffin, egg drops, mousse, whipped cream etc.

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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
- 20L Buffer tank & mono pump included., frequency controlled
- 80L Premixing tank , frequency controlled
- Can be equipped with N2 generator & air compressor.

Process:

The process begins with, all ingredients will be preweighed and set ready for handling at each batter premix batch. After starting the pre-mixer the ingredients will be manually fed into the re-mixer at a rate and sequence as required for the specific recipe. Once the batch is pre-mixed then open the butterfly valve which will feed the whole batch into the buffer tank and close the butterfly valve if empty Now the pre-mixer is ready for next batch.

Directly underneath the buffer tank the main feed pump is placed which will pump the cake batter at the required capacity continuously supply to the mixing head of the aeration system.

The air, synchronised with the main pump, is injected into the mixing head at a rate as set from the control panel. In the mixing head the pins of both the rotor and stator see to it that the air is homogeneously mixed with the cake batter down to the required density and structure. From the mixing head the aerated cake batter is discharged towards the manifold depositing system onto the baking trays or steel band oven or discharge to hopper type depositor for further processing.