

# Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

## Continuous Aerator Mixer

MODEL: A100L

Features:

- Mixing head in stainless steel with 600 pins in rotor and stator. With effective volume 1.2 litres
- Mixing head stator jacketed for tempering or cooling
- Frequency controlled r.p.m. adjustment of mixing head
- Graphical display with 5.1" colour touch screen



Aerator Head



Set Up



Purpose:

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

### Specifications

Power	9.62kW, 39.04A, AC220V, 3P + PE, 60Hz
Allowable Pressure	0~0.6Mpa
Weight	184kg
Capacity	100L/hr
Products:	layer cake, mini roll, cup cake, chiffon cake, Muffin, Egg drops, Mousse, whipped cream, biscuit cream, etc.

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Product Name:

## Buffer Tank

MODEL: CG32D100

### Specifications

Power	0.75kW, 3.0A, AC 220V
Speed	122r/min
Allowable Pressure	0~0.2Mpc
Weight	160kg
Volume	100L



Product Name:

## Buffer Tank

MODEL: CG22D200

### Specifications

Allowable Pressure	0~0.2Mpc
Weight	130kg
Volume	200L

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Product Name:

## Premixing Tank

MODEL: JG12D60

### Specifications

Power	0.75kW, 3.24A, AC 220V
Speed	375r/min
Feed Range	30~85L
Allowable Pressure	0~0.2ber
Weight	50kg
Volume	60L



Product Name:

## Premixing Tank

MODEL: JG22D120

### Specifications

Power	1.5kW, 6.0A, AC 220V
Speed	85r/min
Feed Range	60~180L
Allowable Pressure	0~2ber
Weight	100kg
Volume	120L