

The table-top aerator for (small) capacities



- for continuous aeration and filling of creams, batters, eggwhites, mousses, etc.
- the continuous aerator with start-stop possibilities.
- Capacities up to 200 kg/hour
- low-cost unit with all the advantages of a big industrial aerator
- also includes the famous TREFA premixing chamber in the mixinghead
- easy to operate and easy to clean
- no cooling needed for the head

Convince yourself and ask for a demonstration in your bakery or workshop.

