

## Continue Aerators & Blenders



For your product we can supply the right aerator or blender with the best mixing head, shaft seal, control system, aeration system, pump, etc. After aeration with the aerator, your end product will have a structure of unequalled even consistency and specific gravity. Our range includes aerators/blenders with capacities from 25 to 20,500 kg per hour. Aerators are constructed to meet the specific needs of the client/product with regard to double-walled pipe work, shaft seals, injection points, sterilization circuits, Clean-In-Place pumps, etc. Examples of products in the food sector are

cake, biscuit, swiss-rolls, creams, muffins, marshmallows, caramels, foam fillings, meringues, egg whites, chocolate éclairs, chocolate, ice cream, cream cheese, whipped cream, mousse, desserts, cheese etc.

### Features

- Controlled manually, automatically or computer controlled.
- The mixer is constructed from stainless steel throughout.
- Separate jacketed cooling sections on mixing heat for optimum control of product temperature.
- Less friction heat as a result of the unique pre-mix chamber.
- The aerating head design ensures absolutely no-contact between the product and the cooling/heating water/liquid.
- Integral frequency converter for setting and controlling. The rotation speed of the mixing head and the pump.
- Closed, hygienic production system
- All international safety and hygiene standards are complied with.

