

# Continuous Aerating **Mixer** - CAM

The stator is jacketed to allow forced circulation of cooling water.





- ▶ Easy access to the electric and pneumatic parts for maintainance;
- ▶ Reduced vibrations, thanks to its low frame and improved motorization;
- ▶ The separate cabinet riduces overheating of the components;
- ▶ Maximum hygiene with its tubular frame.

**The traditional turbo aerator have some new improvements:**

- ▶ The vertical position of the aerating head is the most evident change (made to optimize the product feeding).
- ▶ Process control : accurate control of the resulting density (pump delivery/air or Nitrogen quantity) and temperature (chil ing /heating jackets using thicker material).
- ▶ Ease of changes to the original production capacity : the rotor's new connecting system is such to enable the mixing head quick replacement with another having higher capacity, or different features ( if recipe or technology require that);
- ▶ Technological flexibility : the available heads have different lengths, to s elect the best one for the product to aerate.
- ▶ Moreover, for special products or complex technologies, liquid ingredients can be injected straight into the aerating head; or liquid and solid ingredients can be added just downstream the aerating phase, with no impact on the quality of aeration while keeping the final specific gravity under strict control.
- ▶ The way both rotor and stator are manufactured remained unchanged (al machined from a single piece, no welds around), as this is the best way to ensure ease of washing and top hygiene.

# Aeration Continuous Group

Platform Hygienic Design



## Computerised management system



>  
Bakery  
products



>  
Mousse



>  
Creams



>  
Marshmal-  
low



only a few applications