

Continuous Areating Mixer - CAM

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



Continuous Areating Mixer / Mixing Technologies





- 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 select 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



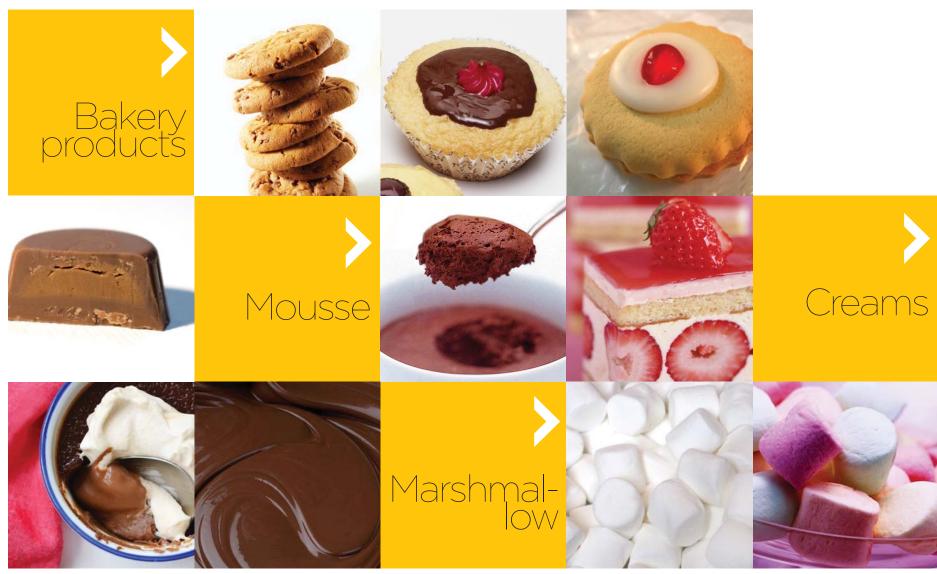
Computerised management system











only a few applications