

Crystallization & Aeration

Plug & Play

Complete CRA Crystallization range

<p>CRA221 Continuous Aerator</p>		<p>Continuous Aeration Special designed mixing head for Aerating food products.</p> <p>Flow 10L/h, Overrun 85-110%</p> <p>Applications</p> <ul style="list-style-type: none"> - Whipped cream - Dairy Mousse - Toppings - Bakery - Confectionery
<p>CRA223 Ice Cream Freezer</p>		<p>Continuous Ice Cream Freezer Simulating industrial processing of ice cream in a compact system.</p> <p>Applications</p> <ul style="list-style-type: none"> - Ice Cream <p>Accurate overrun control Empowers the user to have real control over the Ice Cream properties like creaminess & smoothness.</p>
<p>CRA225 Crystallizer</p>		<p>Modular & Flexible solution Cost-effective solution for projects that require a wide range of applications in 1 system. The Modular CRA225 has expansion-sets to make feasible projects and maximize process capability.</p> <p>Applications</p> <ul style="list-style-type: none"> - Whipped cream - Dairy Mousse - Ice Cream - Margarines
<p>CRA226 High Pressure crystallizer</p>		<p>Best-In-Class Margarine Crystallizer Plug & Play High Pressure crystallizer, flexible configuration.</p> <p>Flow 10-20L/h, 50bar pressure</p> <p>Applications</p> <ul style="list-style-type: none"> - Margarines - Shortenings and Spreads - Fats & Oils

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Applications & Modules for Developers

Select your System or build your ideal unit

Standard & custom-made systems for your application and process needs

Applications

			
Continuous Aerator	Ice Cream Freezer	Crystallizer	High Pressure Crystallizer
			
Dairy Mousse	Ice Cream	Whipped Cream	Margarine

Modules

			
Scraped Surface Heat Exchangers (Cooling to -15°C, -8°C) @ 15L/h	Pin worker / Kneading (300-2200 RPM)	Mixing head / Air Whipping (300-1500 RPM)	Resting tubes Variable



Complete Margarine pilot plant
15-30L/h

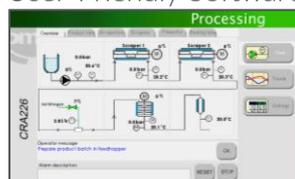
Processes

Blending (Aqueous Phase and Oil Phase) + Emulsifying + Pasteurizing + Cooling + Crystallizing + Packing

Common Products:

- Pastry margarine with reduced fat
- Tube spreadable margarine
- Other vegetable products

User-Friendly Software



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CRA