

# Crystallization & Aeration Range

Plug & Play, minimum effort required to process & clean

## CRA223 Continuous Freezer



### Continuous Ice Cream Freezer

Accurate overrun control empowers you to have real control over the ice cream properties like creaminess & smoothness.

Capacity 10Kg/hr

#### Applications

- Ice Cream Mix
- Whipped cream
- Dairy mousse
- Desserts

## CRA225 Crystallizer



### Continuous Modern & Flexible Solution

Cost-effective solution for projects that require a wide range of applications in one system. The modular CRA225 has expansion sets to make feasible projects and maximize process capabilities.

Capacity 15Kg/hr

#### Applications

- Whipped cream
- Shortenings
- Ice Cream
- Margarine

## CRA226 High-Pressure Crystallizer



### Best-in-Class Crystallizer

Plug & play high-pressure crystallizer with flexible configuration.

Ensuring the quality of the final product, such as pastry, with regard to consistency.

Capacity 15Kg/hr

#### Applications

- Puff Pastry
- Margarine
- Shortenings & spreads
- Fats & oils



# Crystallization & Aeration Range

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## Applications per unit



CRA223 - Continuous Freezer



CRA225 - Crystallizer



CRA226 - High-Pressure Crystallizer



Ice Cream



Whipped Cream



Margarine

## Modules



Scraped Surface Heat Exchangers  
(Cooling to  $-15^{\circ}\text{C}$ ,  $-8^{\circ}\text{C}$ ) @ 15L/hr



Pin Worker / Kneading  
(300-2200 RPM)



Mixing Head / Air Whipping  
(300-1500 RPM)



Variable Resting Tubes

### Processes

- Blending (Aqueous Phase & Oil Phase)
- Emulsifying
- Pasteurizing
- Cooling
- Crystallizing
- Packing

### Common Products

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

### Applications

- Product development
- Process optimization
- Formulation



Complete Margarine Pilot Plant

15kg/h Blending/Emulsifying + HTST + Kneading + Crystallizing + Resting