

CRA221 Continuous Aerator

Continuous Aerator



Create new opportunities on a small scale

The CRA221 Aerator is designed as compact system, suitable to process & aerate a wide range of products on a small scale for R&D and teaching purposes within the food & cosmetic industry.

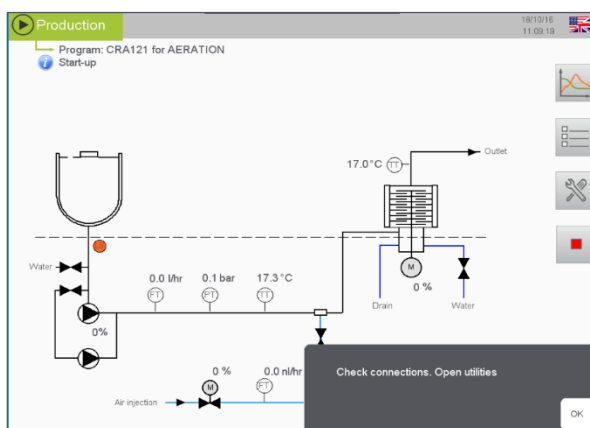
The system consists out of a feed tank with a product pump, CIP pump an air injection device and mixing head. The touchscreen is located on the front panel and allows adjustment of the pump speed and mixing head speed and shows all relevant processing parameters. Gas dosing is controlled by a precision manual needle valve.

Unique Features

- Very compact design
- Adjustable mixing head speed
- Precision injection method
- O₂ and N₂ injection possible
- Intuitive touchscreen control
- Jacketed mixing head

Applications

- Fresh Cheese
- Butter
- Spreads
- Yogurt
- Dairy Cream
- Low fat toppings
- Dairy Mousse
- Cosmetics



Working Principle

The product is pumped from the product vessel into to the mixing head. Just before entering the mixing head the air or gas is injected. The gas can be set manually by the gas flow meter, (optional with automatic control). Within the mixing head the product and the air are equally homogenized. The mixing head rotation speed can be adjusted. At the end of the mixing head a back-pressure valve is installed to keep pressure inside the mixing head. For some applications the pressure must be released very slowly to keep the gas/ air inside the product.

Crystallization & Aeration

CRA



Standard Accessories

- Double jacketed feed hoppers
- Mixer in the feed hopper
- Automated controlled gas flow meter
- Cooling / heating control valves
- External Cooler

More accessories available.

Specifications

Product tank	5 Liters or 10 Liters
Flow rate	5 – 50L/h
Maximum system pressure	10 bar [145 psi]
Mixing head speed	280-960 rpm
Overall dimensions	
LxWxH	108x92x151cm [42,5x36x59,5"]
Weight	280kg [617lbs]
Utilities required	
Electricity	370-400Vac /3ph+N+E /50Hz/ 32A or 200-240Vac /3ph+E /60Hz/ 32A
Tap water	2-4bar [29-58psi]
Compressed air	4-7bar [58-101,5psi]
Drains	needed

Family of Equipment

The CRA range is based on aeration, foaming and crystallization applications for a wide range of products.



CRA223
Ice Cream Freezer



CRA225
Crystallizer



CRA226
Margarine Crystallizer

Why OMVE

- ✓ Since 1993, we have **specialized** in supplying manufacturing R&D and pilot-plant equipment.
- ✓ OMVE is a **preferred supplier** to leading multinationals worldwide.
- ✓ OMVE systems are designed and manufactured according to the **highest industry standards**.
- ✓ OMVE systems come with a **two-year** warranty.
- ✓ OMVE systems carry **CE certification**.
- ✓ OMVE offers the **most comprehensive service** available on the market.