

C.L.A.

CREAM EMULSIFIER



Ideal device for producing creams such as: pastry creams, creamy products to garnish ice-cream, fillings, etc..

The stirring unit features a scraper and emulsifier; wave breaking units are removable and can be positioned as needed.

The bottom of the device may be cone-shaped or rounded as needed; it may also be equipped with legs for floor models or brackets for platform installation.

Capacity: from 500 to 5000 litres
Thermal cycle is guaranteed by hot water jacket or half pipe heating unit.
The heating unit is insulated.





Technical Characteristics:

- Body operating pressure: from -1° to +4 Bar
- Jacket operating pressure: from -1°+4 to Bar
- Operating temperature from -20 to +150°C

Finish:

Interior finish: polished Ra<0.5µm
 Exterior finish: satin fine Scotch Brite
 (other finishes available upon request)

We can provide complete plants featuring:

automation for programming, management and production phase control, recipes, thermoregulation, CIP process and, if needed, SIP.

Certifications:

In accordance with European directive 97/23/EC PED (Pressure Equipment Directive)

In accordance with European Directive 2006/42/EC (Machine Directive)

(upon request, in accordance with directive 94/9/EC ATEX)



C.L.A.

C.L.A. srl

Via Vicenza, 2 - 36015 Schio (Vicenza) Italia
 Tel +39 0445 673030 - +39 0445 673315
 Fax +39 0445 511782
 commerciale@claschio.it - www.claschio.it

COMPANY WITH QUALITY MANAGEMENT
 SYSTEM CERTIFIED BY DNV
 = ISO 9001:2008 =