

600 kg/h aeration on less than 0,5 m²

Always thought that a lot of space is necessary for continuous aeration machines?

The newest range of TREFA aeration machines go to a capacity of approximately 600 kg/h on a floor surface of less than 0.5 m².



- using existing proven technologies
- the continuous aerator only needs 60 * 80 cm floor space.
- capacities up to 600 kg/hour
- controlled manually, automatically or computer PLC controlled.
- HMI placed at ergonomical height, very user friendly
- horizontal head build inside machine
- separate jacketed cooling sections on mixing heat for optimum control of product temperature.
- less friction heat as a result of the unique TREFA pre-mix chamber.
- closed, hygienic production system
- easy to operate and easy to clean
- the mixer is constructed from stainless steel throughout.

Examples of products in the food sector are cake, biscuit, swiss-rolls, creams, muffins, marshmallows, caramels, foam fillings, meringues, egg whites, chocolate éclairs, chocolate, ice cream, cream cheese, whipped cream, mousse, desserts, cheese etc.

