BUHLER MONDOMIX HAKA VA 15L - CONTINUOUS AERATION MIXING UNIT

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SKU: 12088 | **Categories:** Foam mixer, Industrial mixer

PRODUCT DESCRIPTION

Manufacturer : Buhler Haas-Mondomix B.V.

Model: HAKA type VA-15L

Year : 2022

Type : Foam / Aerator mixer

Previous application :

- Application : Whipped cream
- Production capacity : 100 kg/hr nominal
- Input density : 1,0 kg/l
- Output density: 0.6 – 0.8 kg/l

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Near as new condition.

Unit consisting of :

– Pre-mixer PCM 400 litres

Capacity: 400 litres

Design: conical bottom

Lid with hinged access for manual loading of ingredients

Jacketed, insulated and protected tank

Stirrer: cutting blade + Teflon scrapers

PT100 temperature sensor

– HALA type dispensing pump with frequency converter

Volumetric pump with frequency converter

Jacketed design

Mass flow meter with regulator

– HAKA VA-15L type continuous aerator

Rotor / stator with 912×5 mm square lugs

Effective volume 2 ltrs

Mixing head stator

Double-walled front and rear plate for cooling

Rotor designed for cooling

Temperature sensors

Jacketed piping

7.5 kW direct drive motor, frequency converter controlled

Air injection: manual or automatic with mass flow meter

Automatic pressure control and regulation

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Cabinet + PLC, Siemens S7 type

– HANB cold water production unit

Autonomous chilled water unit (thermoregulation) for cooling the expansion head tank

Water temperature between 5°C-20°C

Spiral heat exchanger / Centrifugal pump / Closed water tank

– CIP Easy Clean system for easy cleaning

Stainless steel platform supporting all equipment

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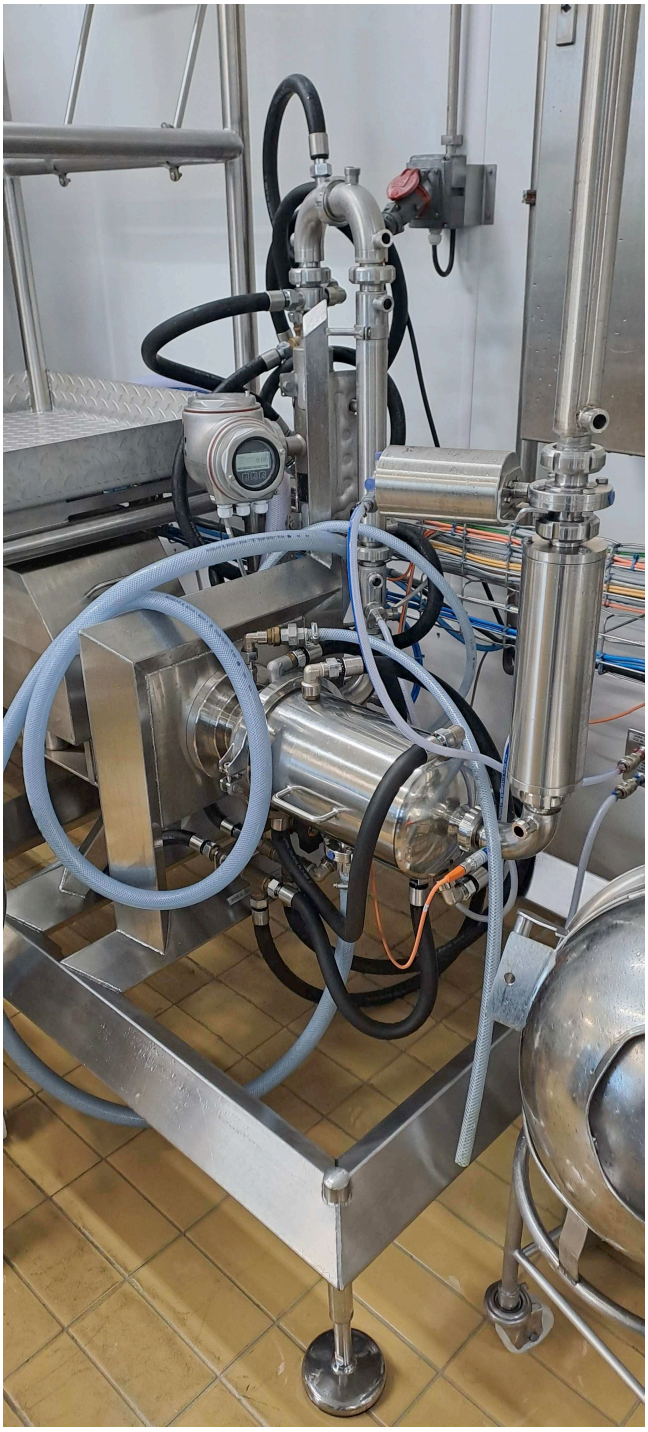

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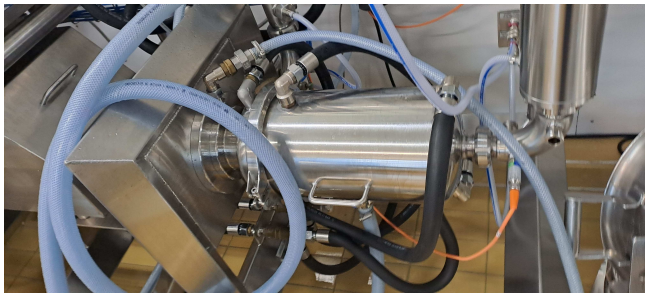

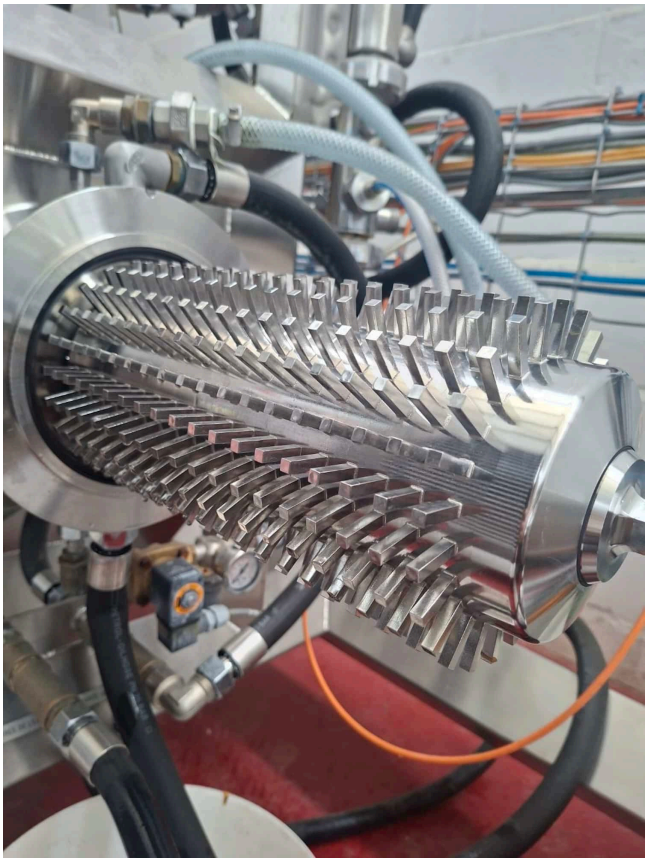

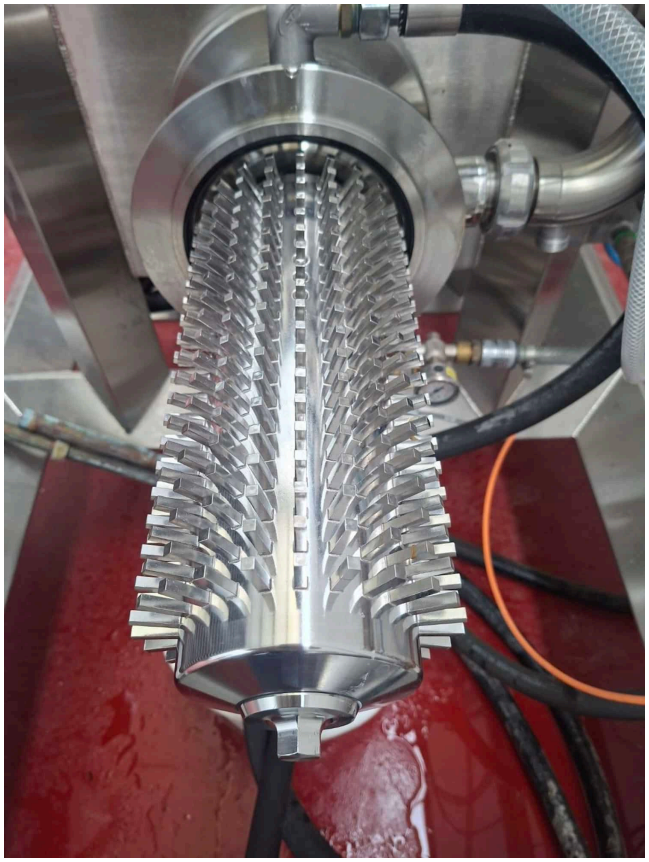

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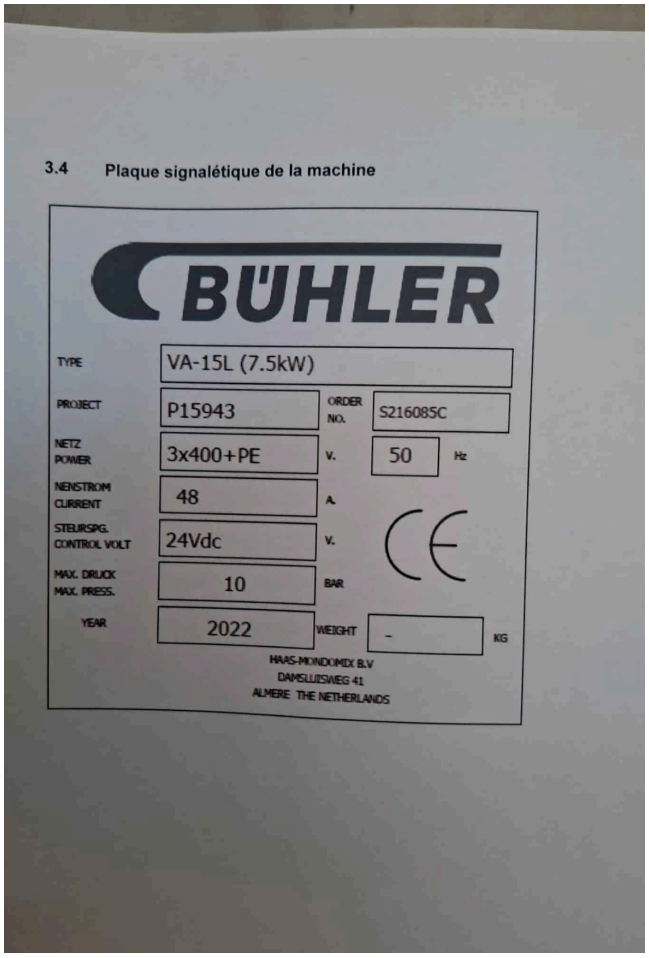

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