




DANCRÈME - TURBO MÉLANGEUR 300L



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UGS : 11248 | **Catégories :** [Autres mélangeurs](#), [Mélangeur industriel](#)

DESCRIPTION TECHNIQUE

- Haas food equipment
- 300 L
- D. 800 X 600
- Double paroi
- Broyeur copeaux
- Malaxeur + turbo
- Pompe extraction type PCM

Utilisé dans le secteur agro alimentaire / laitier : production de beurre.



DANCREME® - Haas Food Equipment

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FRANZ HAAS - WEISCHE - MUNDORFF - STEINHOFF

DANCREME®

The DANCREME® mixing plants (concept by DANGER) are used for the fully automatic production of fat creams for wafer fillings. They feature a modular design and are available in various capacities, configurations and degrees of automation as desired by the customer.

Technical Data:
jacketed mixing tank with 300 or 600 l capacity, mixing turbine, wall scraper and cutting shaft
automatic weighing and dosing of ingredients
homogenizer for cream refining after mixing
automatic feeding to cream spreading machine
cleaning-in-place (CIP): cleaning of the plant possible without disassembly

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Marshmallows to PVC.

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