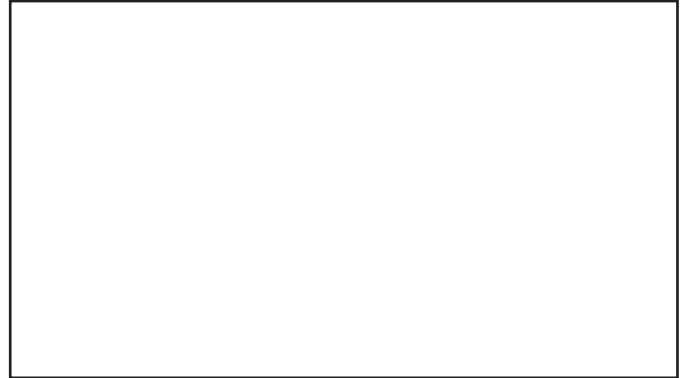


# CreaSweet Module IntelleMixer



advanced  
**neofood**  
machinery gmbh



Aerator-mixer is intended for mixing recipes in the set mode and at the set temperature of confectionery masses, cottage cheese and other food ingredients and for mixing and beating of a short cake dough, zephyr, souffle, cottage cheese cream and other similar masses. Mixing and beating processes are isolated from environment. Mixing & Beating is done by the pure air or nitrogen that considerably improves quality of a product and raises a period of storage

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## Technical characteristics

Stainless steel body

Stainless steel storage tank, double walled

Stirrer to keep product homogeneous

Double walled stainless steel-head  
with 5.5 Kwt motor controlled by frequency converter;

Stainless steel volumetric pump  
with servo-ventilated motors

Productfilter at head entry

Counter pressure device at pneumatic control  
Discharge pipe in stainless steel

Power: 12.8 Kwt  
Current: 32 A  
AC voltage: 230V  
DC voltage: 24V DC

Material: Stainless steel AISI304

Flux meter for air volume  
Air filter: Zander

Motors: Sew Eurodrive.