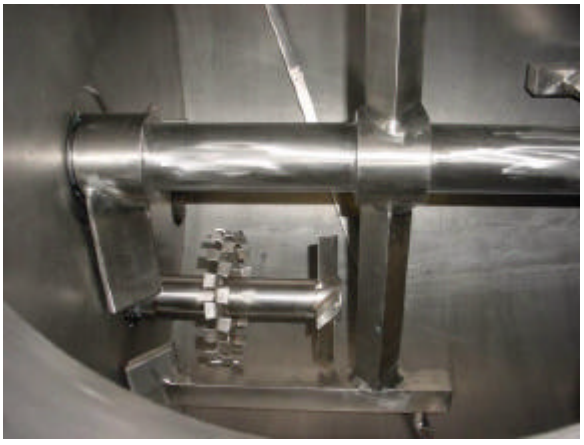
HPA - CREME AND REWORK BLENDER

For the Production of Waffle Crème and for Reworking Waffle Breakage

- **Crushing waffle breakage**
- **Blending and aerating of cremes in one step, and with one machine only**
- **A perfect system at low investment costs, and thus, short amortisation periods**



Crushing turbine

Blender arms and a ribbon system reaching to the edges of the drum

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Machine Description / Design:

- **The horizontal blender is suited for the processing of block shortening, waffle breakage, sugar, cocoa, other dry ingredients, and fluids.**
- **The crushing and blending, and the aeration - the mixture is beaten under pressure with compressed air of 4 bar - is done in a single step.**
- **The machine is loaded from the top through a large, pressure sealed, and locking opening.**
- **On the very bottom there is a 3" nozzle with a valve for discharging the mixture.**
- **The mixing drum is designed with a double shell. It is possible to warm up or cool down the mixture by leading cooling water through this double shell.**
- **This machine may also be used to produce thick-flowing products such as jams.**
- **100 % stainless steel - an investment that will keep its value.**
- **Horizontal blender - closed cylinder - ground surface, grain size 300**
- **Max. working pressure in the mixing drum is 4 bar.**
- **The filling hole has a diameter of 500 mm, a swing cap, and a compression-proof, pneumatic special gasket.**
- **Additional opening for cleaning, diameter 300 mm.**
- **Smooth, hygienic, and easy-to-clean outer design.**
- **Blending tools in the mixing drum:**

  Ribbon mixer, mixing paddle, toothed disk mixer, and inclined-blade turbine.

- **With footing or load cell extensions.**

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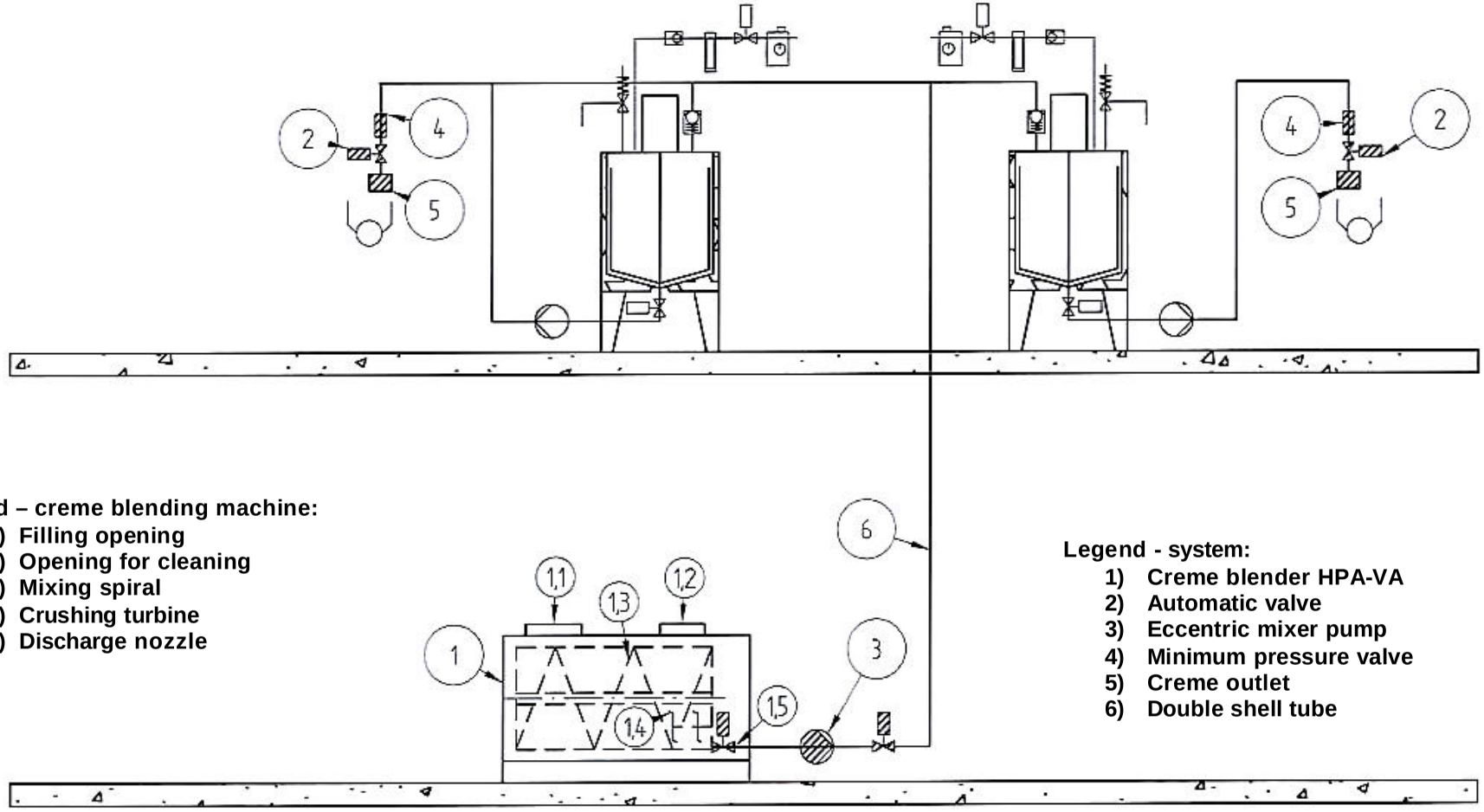
Schematic diagram of the waffle creme system



Legend – creme blending machine:

- 1.1) Filling opening
- 1.2) Opening for cleaning
- 1.3) Mixing spiral
- 1.4) Crushing turbine
- 1.5) Discharge nozzle

Legend - system:

1) Creme blender HPA-VA
2) Automatic valve
3) Eccentric mixer pump
4) Minimum pressure valve
5) Creme outlet
6) Double shell tube

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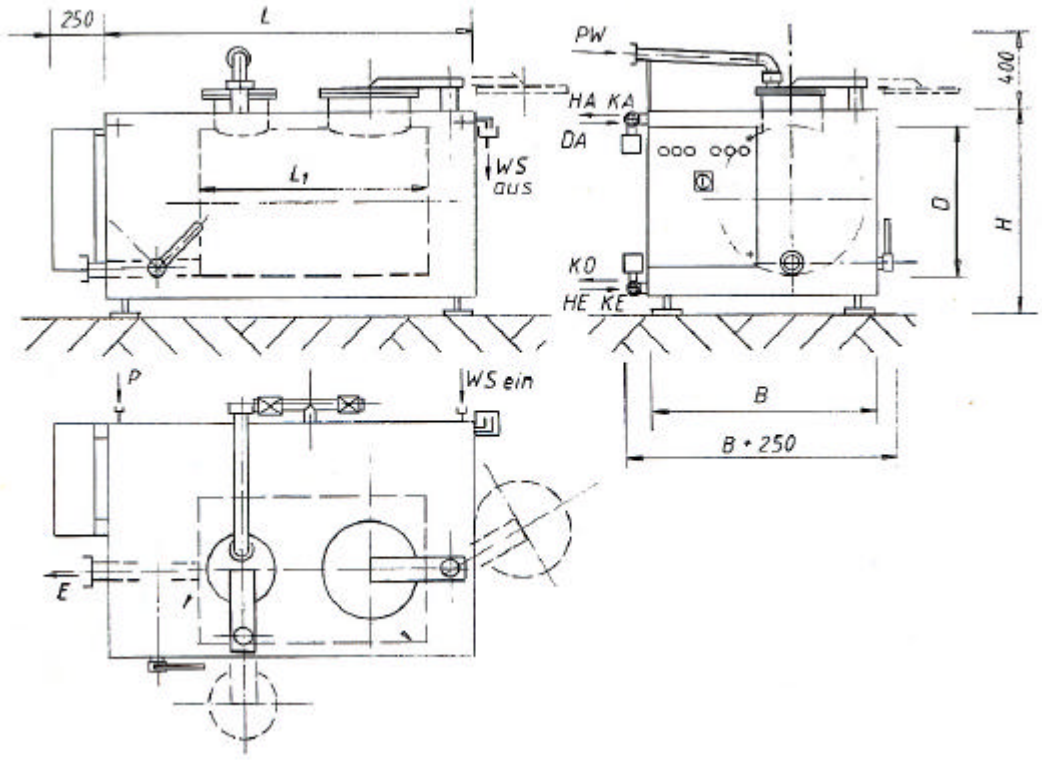
TYPE PROGRAM

TYPE HPA	Container Volume [litres]	Usable Volume min / max [litres]	El. Power 3x380V / 50Hz [KW]	Dimensions Drum Diameter [mm]	Dimensions Drum Length [mm]	Water Lubrication [inch]	Steam Supply Condensate [inch]	Hot Water Supply [inch]	Cooling Water Supply [inch]	Compressed Air Connection 6 bar	Discharge DN	Water Supply for Production DN	Required Space L x W x H [m]	Weight [kg/net]
250	300	80 / 250	15	630	1000	1/2"	1/2"	1/2"	1"	DN 10	DN 65	DN 50	1,8 x 1,1 x 1,0	1500
500	600	200 / 500	34	785	1250	1/2"	1/2"	1/2"	5/4"	DN 10	DN 80	DN 50	2,0 x 1,3 x 1,1	1800
1000	1200	350 / 1000	34	950	1700	1/2"	1"	1"	5/4"	DN 10	DN 80	DN 50	2,5 x 1,5 x 1,3	2200
1500	1800	700 / 1500	37	1100	1900	1/2"	1"	1"	6/4"	DN 10	DN 80	DN 50	2,8 x 1,7 x 1,5	2700
2000	2400	900 / 2000	40	1270	1900	1/2"	1"	1"	6/4"	DN 10	DN 80	DN 50	2,8 x 1,9 x 1,7	3200



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