

CRA226: Crystalliser / Votator / Continuous Ice Cream Freezer Scraped Surface Heat Exchangers

With the highest flexibility



Introduction of the OMVE CRA226 Crystallizer and Continuous Ice Cream Freezer

With the OMVE laboratory CRA226 Scraped Surface Systems you have a reliable and robust system that gives you maximum flexibility for a very broad range of products.

The compact scraped surface heat exchangers enables you to execute a trial with a minimum amount of product. This reduces the required amount of ingredients, preparation time, start-up time and processing time. Moreover, the systems allow you to conduct more trials on a day, improving your R&D productivity.

Features

- Robust design
- Hygienic design
- Modular design
- High flow CIP pump
- Suitable for pressures up to 10 bar [145 psi]
- Interchange blades / shaft configuration
- TFT touch screen
- Mobile frame

Benefits

- Reliable and durable system
- Easy to clean
- Suitable for a broad range of products
- For good cleaning performance
- Suitable for high viscosities
- Optimise shaft/ barrel ratio for different applications
- Suitable for different configurations
- Easy to move

Configuration

The OMVE laboratory Scraped Surface Heat Exchangers are unique in their hygienic execution. This assures good cleaning during CIP and minimises contamination during processing. The barrels can be disassembled for manual cleaning as well.

The shaft is interchangeable to be able to use different blades and shaft diameters.

With the special bearings and high-pressure seals, the SSHE can handle pressures up to 10bar [145psi] (higher on request). This makes the system especially suitable for very high viscous products and simulates industrial processes where high pressures are preferred/needed.

The service unit by default consists of a 5 litre [~1.3 gal] feed hopper, a progress cavity pump, 8" full colour TFT touch screen and a closed circuit refrigeration system. The following configurations are available:

- **CRA226-BP Laboratory Crystalliser / Votator:** 1 barrel, a pin worker and a resting tube.
- **CRA226-BBP Laboratory Crystalliser / Votator:** 2 barrels, a pin worker and a resting tube. *Very suitable for Margarine and Soft Spreads.*
- **CRA226-BA Laboratory Continuous Ice Cream Freezer:** 1 barrel with air incorporation.
- **CRA226-BBA Laboratory Continuous Ice Cream Freezer:** 2 barrels with air incorporation *Very suitable for producing Ice cream or sorbets.*
- **CRA226-BPA Laboratory Crystalliser / Continuous Ice Cream Freezer:** 1 barrel, air incorporation, a pin worker and a resting tube.
- **CRA226 BPA Laboratory Crystalliser / Continuous Ice Cream Freezer:** 2 barrel, air incorporation, a pin worker and a resting tube.

Accessories

- Mixer in feed hopper
- Double jacketed Feed Hopper
- Flow meter
- Data logging
- Sterilisation link
- Additional SS Heat Exchangers
- Air incorporation
- Pin worker
- Resting tube
- Special blades
- Backpressure valve

Specifications

Types	Crystalliser / Votator	Continuous Ice Cream Freezer
Process flow rate	10 - 40 l/h [~2.6 - 10.6 gph]	10 - 40 l/h [~2.6 - 10.6 gph]
CIP Flow rate	Up to 150 l/h [~39.6 gph]	Up to 150 l/h [~39.6 gph]
Service unit		
Product vessel	5 litre [1.3 gal]	
Product / CIP pump	Helical rotor	
Refrigeration system	Closed Circuit Brine System	
Minimum temperature	-25°C [-11.2°F]	
Dimensions		
W x D x H	1200 x 900 x 1400mm [47.2" x 35.4" x 55.1"]	
Weight	Approx. 450 kg [992 lbs]	
Utilities		
Electrical requirements	400V / 3ph / 50Hz / 16A (3ph + N + E)	
	Other electrical requirements available on request	