

CRA223 Continuous Ice cream Freezer

Continuous Ice cream production

Accurate overrun control in few clicks



Optimize processes and test new formulas

OMVE launches its new product, the CRA223. This is the new generation in the crystallization range, specially designed for ice cream applications. The new CRA223 design not only offers accurate control of the aeration (for overrun) but also improves the heat transfer, allowing the operator to control better the properties of the ice cream (i.e. creaminess and smoothness).

Unique Features

- Continuous processing
- Easy control by color touch screen
- Temperature control during production
- Controlling aeration for overrun
- Hygienic design
- Highest level of automation
- Reproducing made easy with recipe storage

Applications

- Ice cream
- Product development
- Small scale production system

Processing with ease

In 3 steps, the CRA223 gives you ice cream.

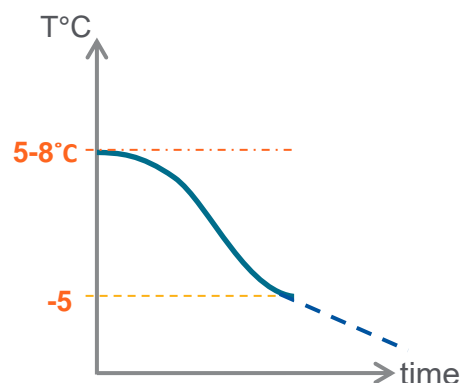
1. Set the processing parameters (O_2 and final temperature) in the touch screen
2. Pour the liquid ice cream mix in the feed hopper
3. Collect the product

Built at the right size for you

Application labs are always full of equipment, raw material and tools located in designed areas to execute the tests. This is why the CRA223 is small in size, but big in performance and since its able to continuously process ice-cream it may also fit in a pilot line for product development, just to show your customers or developers the final results in minutes.

Benefits

With a good industrial simulation, R&D users can scale up trials with ease. Not only empowers developers to find new tasty flavors, also maximizes the product development phases to be competitive in an increasing crowded market. Ice cream making is no longer limited to batch wise development, which makes it possible to make changes on the fly.



Aeration & Crystallization

CRA



Specifications

Service unit code	CRA223
Nominal flow rates	20L/h
Additional CIP pump (optional)	Up to 1200L/h
Refrigeration system (external)	-25°C [-13°F]
Scraped Surface HE	
Max particle size	4mm
Max rotating speed	730 rpm
Dead volume per barrel	810 ml
Overall dimensions	
LxWxH	76,5x138,5x174,5cm [30x54x69"]
Weight	370kg [816lbs]
Utilities required	
Electrical	370-400Vac /3ph+N+E /50Hz/ 32A or 200-240Vac /3ph+E /60Hz/ 32A
Compressed air	7bar [87psi]
Water (tap water)	2-4bar(g) [29-58psi]
Drains	needed

Family of Equipment

The CRA range is based on aeration, foaming and crystallization applications for a wide range of products.



CRA221
Aerator



CRA225
Crystallizer



CRA226
Margarine Crystallizer

Why OMVE

- ✓ Since 1993, we have **specialized** in supplying manufacturing R&D and pilot-plant equipment.
- ✓ OMVE is a **preferred supplier** to leading multinationals worldwide.
- ✓ OMVE systems are designed and manufactured according to the **highest industry standards**.
- ✓ OMVE systems come with a **two-year** warranty.
- ✓ OMVE systems carry **CE certification**.
- ✓ OMVE offers the **most comprehensive service** available on the market.