

***NIP INOX***  
PROCESNA OPREMA



**KRISTALOMAT**

**HEAT EXCHANGER**

## Kristalomat

- ☐ *Kristalomat (konstrukcija)*
- ☐ *Duplikatorski prostor za hlađenje/grejanje*
- ☐ *Rotor sa čistačima*
- ☐ *Postolje kristalizatora*
- ☐ *Sistem za hlađenje iz centralnog sistema hlađenja kupca*
- ☐ *Sistem za zagrevanje iz centralnog sistema kupca ili preko grejača*
- ☐ *Sistem za vođenje procesa*
- ☐ *Atestno-tehnička dokumentacija*

## Tehnički opis

- ☐ *Kristalomat je uređaj koji ima funkciju šokiranja masti, a šokiranje masti je poznata operacija gde se masti iz tečnog stanja momentalno prevode u sitne kristale i mešaju se sa tečnim mastima rashlađujući ih svojim otapanjem, ponovo se hlade novonadošle masti na zidovima kristalomata i tako se ciklus kristalizacije ponavlja u kristalomatu.*
- ☐ *Krem masa ulazi u kristalomat gde se intenzivno meša i hladi i onda krem ide u koš na dozeru za krem.*

## Tehničke karakteristike

- ☐ *Cela konstrukcija kristalomata je izrađena od nerđajućeg čelika AISI 304, koji je i predviđen za ovakve namene u konditorskoj industriji, osim čistača na rotoru kristalomata koji su izrađeni od teflona.*
- ☐ *Radni medij: krem masa*
- ☐ *Kapacitet: 300 - 600 - 1200 kg/h*
- ☐ *Potrošnja vode: do 4 m<sup>3</sup>/h*
- ☐ *Instalisana snaga: 6 kW, 3x380 V, 50 Hz*
- ☐ *Namena: kontinualno temperiranje kremastih masa*

## Heat exchanger

- ☐ *Heat exchanger (construction)*
- ☐ *Heating/Cooling space*
- ☐ *Rotor with cleaners*
- ☐ *Heat exchanger stand*
- ☐ *System for colling from central colling system*
- ☐ *System for heating from central heating system or thorough heaters*
- ☐ *Process management system*
- ☐ *Certified technical documentation*

## Technical description

- ☐ *Heat exchanger a machine that shocks fats, that is a well known operation where fats momentarily coll down and are transfered from liquid to tiny crystals on the walls of heat exchanger. Cooled fat crysrals are than mixed with new liqud fat crystals and transfer their temperature to them, cooling them down in the process. This is a repeat process that is constantly done inside of heat exchanger.*
- ☐ *Spread (chocolate) mass enters the heat exchanger where is intensely mixed and cooled. After, mass is transported to the hooper, prepared and ready for dosing*

## Technical specification

- ☐ *Complete construction of heat exchanger is made from AISI 304 (stainless stell), that is meant for this purpose in confectionery industry, also rotor cleaner is made form teflon plastic.*
- ☐ *Working medium: Spread (chocolate) mass,*
- ☐ *Capacity: 300 - 600 - 1200kg/h*
- ☐ *Water consumption: to 4 m<sup>3</sup>/h*
- ☐ *Installed power: 6kW, 3x380V, 50Hz*
- ☐ *Purpose: continually tempering creamy masses*

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