

Peters®

CREAM AERATION SYSTEM

APPLICATION

The **Peters® Cream Aeration System** is designed to be a complete aeration system for producing cream, peanut butter and cheese filled biscuit and cracker sandwiches.

FEATURES

- Peters® Model PTH 35 gallon portable, jacketed cream hopper
- One rotary positive displacement pump to feed stencil assembly (single ingress)
- All components mounted on common base including a pump to provide cream to the mixer head for aeration.
- Continuous aeration head capable of 100 to 660 pounds (45 to 300 kgs) per hour of sandwich cream.
- Stainless steel mixing head with high strength pyramid shaped mixing teeth resulting in faster more efficient mixing.
- Mixing head consists of two stators and one rotor.
- Front and rear stators of mixing head are jacketed for coolant circulation and efficient temperature control.
- Front stator is hinged for easy cleaning and alignment.
- Rotor Cooling
- Jacketed stainless pipe work from the aeration head to the PT creamer stencil assembly.
- Refrigeration unit
- Simple, convenient operator control panel with easy access to electrical and mechanical components for maintenance and service.



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OPTIONS

- Peters® Model PTH2 - two pump cream hopper with 70 gallon (264 liter) capacity
- Various sizes to meet production requirements.

SPECIFICATIONS

- Electrical: 460 volts, 3 phase, 60Hz
Other per customer request
- Pneumatic: 10 CFM at 80 PSI
- Mixer drive 10 HP

