



Used equipment

G&A 110 LTR PRM

Polaron Pin Rotor Machine



The pin rotor machine provides extra kneading and crystallization to the margarine and shortening products and ensures a superior homogeneous product quality. With the pin rotor it is possible to alter the oil combination and still maintain the properties of the crystallized fat product. The pin rotor speed can be adjusted according to the product recipe in order to ensure the desired product quality.

The **product seals** are designed to be semi-balanced with tungsten carbide wearing rings.

Materials: Product contacting parts are made in stainless steel AISI 316. Barrel also has a stainless steel heating jacket for tempered water.

GERSTENBERG PRM	1 x 110	2 X 110	3 X 110	4 X 110
TOTAL VOLUME	110	220	330	440
PRESSURE RATING	50 BAR	50 BAR	50 BAR	50 BAR
WATER JACKET	YES	YES	YES	YES
MOTOR SIZE	1 X 15 HP	2 X 15 HP	3 X 15 HP	4 X 15 HP
RPM	30—300	30—300	30—300	30—300



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