



CREMATIC, THE AUTOMATIC CREAM FAT CONTROL SYSTEM



Crematic is controlled by the skimmer control panel or by a dedicated control panel. The fat concentration in the cream is measured continuously, and the Crematic system guarantees constant monitoring and optimum adjustment to ensure that the desired concentration level is achieved accurately. Fast and specific control of the process parameters allows the cream concentration to be maintained at the set value, even if the fat content of the product fed to the system varies.





Model

Feed
capacity
(l/h)

Crematic 10

10,000

Crematic 20

20,000

Crematic 30

30,000

